

THE NATIONAL Provisioner

Volume 35

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Number 13

SEPTEMBER 26, 1936

A battery of
22 corrosion-free,
easy-to-clean tripe
cooking baskets . . .

stainless **ENDURO**
of course

Baskets manufactured by the Globe Co.,
Chicago, Ill. For complete information on
ENDURO write Republic . . . Dept. NP.



ENDURO
REPUBLIC'S PERFECTED
STAINLESS STEEL

Standard sizes: Chemical Resistant Plates, 24", 36", 48" and 60" x 96". ENDURO is sold only through
Republic Sales Office, and Authorized Distributors.

Republic Steel CORPORATION

ALLOY STEEL DIVISION, MANSFIELD, OHIO
GENERAL OFFICES: CLEVELAND, OHIO

LINCOLN PACKING COMPANY, LINCOLN, NEBR.

have a modern, sanitary sausage processing department (pictured below) equipped with the latest model

BUFFALO Sausage Machines

IN scores of leading packing houses and sausage plants throughout the country you will find modern BUFFALO equipment giving maximum efficiency day in and day out, year after year.

This preference for BUFFALO Sausage Machines is the result of over 68 years of specialization; of basically sound en-

gineering; of finest materials and workmanship.

And the experience of these many hundreds of users has proven that BUFFALO Machines are built to last and to produce fine quality sausage at a profit.

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, N. Y., U. S. A.



B U F F A L O

QUALITY SAUSAGE MAKING EQUIPMENT

In your industry, in other industries—in communities all over the country—professionals are in-head engine and many, many modern mechanical refinements that assure utmost economy, performance and reliability. There is, likewise, advanced styling which sets distinctive

in-head engine and many, many modern mechanical refinements that assure utmost economy, performance and reliability. There is, likewise, advanced streamlined styling which sets it apart as a truly distinctive vehicle. And available for this 3-ton GMC is the all-steel "helmet top"—a rugged, roomy, comfortable and weatherproof driver's compartment if there ever was one.

Get the facts through seeing and comparing this great 3-ton value. Or if your needs call for a smaller or larger truck, there is a quality General Motors Truck with value equally as great.

GMC
THE TRUCK
OF VALUE
1/2 TO 15 TONS

GENERAL MOTORS TRUCK COMPANY. PONTIAC, MICHIGAN

Page 3

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 95

SEPTEMBER 26, 1936

Number 13



Member



Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American Meat
Packers.

Published weekly at 407 So. Dearborn St.,
Chicago, Ill., by The National Provisioner,
Inc.

PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

FRANK N. DAVIS
Vice Pres. and Manager of Sales

★

Executive and Editorial
Offices

407 South Dearborn Street,
Chicago, Illinois

Eastern Office
300 Madison Avenue,
New York, N. Y.

A. W. B. LAFFEY
Manager

Pacific Coast Office
1031 So. Broadway,
Los Angeles, Calif.

NORMAN C. NOURSE
Manager

★

Yearly Subscription: U. S. \$3.00;
Canada, \$4.00; foreign countries, \$5.00.
Single copies, 25 cents.

Copyright 1936 by The National Pro-
visioner, Inc. Trade Mark registered in
U. S. Patent Office. Entered as second-class
matter, Oct. 8, 1919, at the post office at
Chicago, Ill., under act of March 3, 1879.

★

Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tallow
and greases, sausage materials,
hides, cottonseed oil, Chicago hog
markets, etc.

For information on rates and
service address The National Pro-
visioner Daily Market Service,
407 S. Dearborn St., Chicago.

IN *This* ISSUE

PLANT MODERNIZATION—

Packer Gets Dollar Savings and More Volume	9
New Plant Built of Glass Blocks	12

WINDFALL TAX—Suits Attack Its Constitutionality	25
---	----

PACKERS' CONVENTION—Program Nears Completion	13
--	----

MERCHANDISING—Retail Meat Pricing Methods	46
Wholesale and Retail Prices Compared	46

TRANSPORTATION—Motor Truck Regulation	14
Livestock by Rail and Truck	14

PAINT IN THE PLANT—What Are Paint Dryers?	20
---	----

REFRIGERATION—Standard Symbols for Plant Layout	23
---	----

CURING—Standard Method for Dry Curing Hams	19
--	----

UP AND DOWN THE MEAT TRAIL—40 Years Ago	43
25 Years Ago	43
News of Today	43, 45

Classified Advertisements will be found on page 50.

Index to Advertisers will be found on page 52.

IN *Every* ISSUE

MARKETS—	Page		Page
Provisions and Lard	27	Hides and Skins	41
Tallow and Greases	33	Livestock Markets	37
Vegetable Oils	35	Closing Markets	36

MARKET PRICES—

Chicago Markets	48	Cash and Future Prices	31
New York Markets	49	Hides and Skins Prices	40

★

PROCESSING PROBLEMS	19	CHICAGO NEWS	43
REFRIGERATION NOTES	23	NEW YORK NEWS	45
FINANCIAL	25	RETAIL NEWS	46



Use Dry-Zero Insulation for EXTRA HIGHWAY INSURANCE

On street or highway, shippers can have extra insurance against damage or excessive refrigeration costs by specifying that the truck body be insulated with Dry-Zero Insulation. Here are the reasons why you should use this insulation.

ONE You get the most efficient commercial insulant known. This means that you are sure of the best possible insulation protection for your products.

TWO Because of this high insulation efficiency, you save on refrigeration expense. This insulation conserves refrigeration temperatures, keeps them low over long periods. You benefit by a continual refrigeration saving, every trip, every month, every year—as long as your truck operates.

THREE This insulation is so light in weight that it adds little to the dead-weight of the truck body. As a result, operating costs are lower and payload capacity higher. With present highway weight restrictions, the lowest possible dead-weight is a necessity.

FOUR With this insulation you are sure of maximum efficiency for the full life of your truck. It does not disintegrate, rot or mold, or absorb odors. Inspection of discarded trucks shows that this insulation will outlast the truck itself.

DRY-ZERO CORPORATION

222 NORTH BANK DRIVE, CHICAGO • 687 BROADVIEW AVE., TORONTO

DRY-ZERO
INSULATION
The Most Efficient
Commercial Insulant Known

Dry-Zero Job for Kahn's



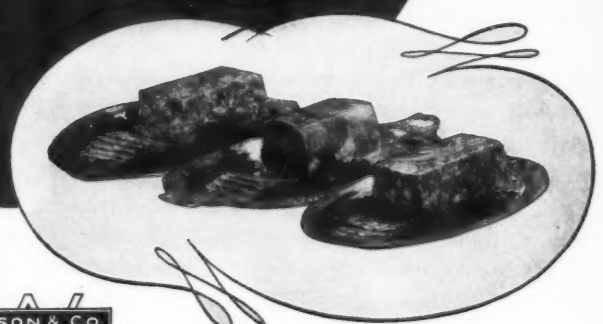
This truck operated by E. Kahn's Sons Co., Cincinnati, O., carries up to two tons of fresh and smoked meats at 45° to 50° F. It is insulated with Dry-Zero Insulation in roof and sides. Built by Bode-Finn, Inc., Cincinnati, O.

Write for an analysis of the best way to insulate your own trucks. Give the size of the body, product to be carried and temperature required.

Attractive BECAUSE OF INNATE QUALITY



Jellied Meats really sparkle and display the product to BEST advantage when made with



WILSON'S PURE FOOD GELATIN

"The Standard of the Gelatin Industry"

4100 SOUTH ASHLAND AVENUE • CHICAGO, ILL.

4 more
package ideas

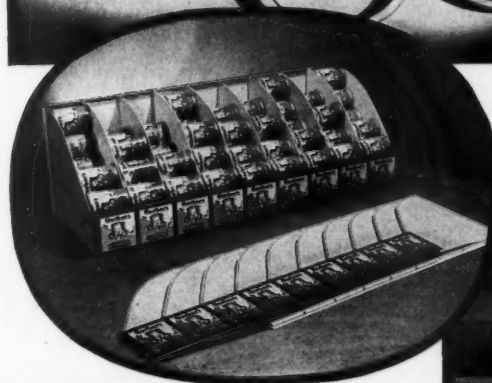
Click

4 more
products get

Results



THE KING IS DEAD—LONG LIVE THE KING! Dill's Best package, all seem to agree, is this new one, just produced by Canco. Even consumers agree (by their purchases) that the still-good-looking older package is overshadowed by the wider appeal of the newer, more modern vintage. Change in times brings changes in fashions. Does your container need remodeling here and there? Canco can make it click.




EASY PICKINGS when you make your product easy to pick up, examine, buy. Canco is past master at making metal displays that reach out and say—"Look—you need this product. Buy it!" This display (merchandising a whole line of canned strained vegetables) is inexpensive to supply . . . and, because it is collapsible, economical to ship. Let Canco's Merchandising Specialties Division originate the right display for you.

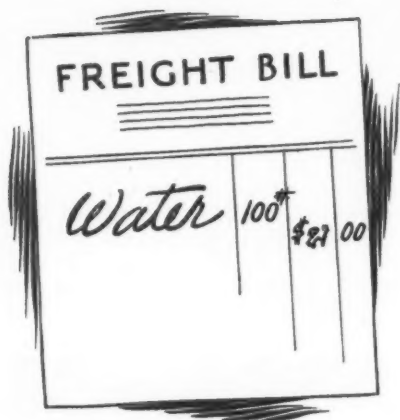


CHALK? INDEED CHALK IN TINS—good old schoolroom blackboard chalk—now marketed in smart new metal containers. Less breakage, fewer profit-eating turn-backs, better package appearance, more sales. Proving that even the three R's are tin-wise.

AMERICAN CAN COMPANY

230 Park Avenue  New York City

World's Largest Manufacturer of Metal and Fibre Containers



Why pay freight on water?

*Buy liquid soap in
concentrated form*

6 Good Reasons

why you should use

ARMOUR'S LIQUID SOAP

- 1** Soap content specified. You know exactly what you're getting.
- 2** You buy direct from the manufacturer.
- 3** Concentrated form permits reducing to your own requirements. Economy!
- 4** 500 branches provide facilities for prompt shipment and excellent service.
- 5** Rigid laboratory control of manufacture constantly maintained.
- 6** Made in 3 strengths—you can select the most logical for your particular use.

for smaller consumers

Where small amounts are required or it is impractical to reduce and handle concentrated liquid soap, our 15% soap is ideal—and you still have the advantages indicated above under 1—2—4—5—6.

Armour's Liquid Soap is available in concentrated form; it can be reduced with distilled water in your own plant to meet your exact needs. This plan offers true economy. In addition, many other advantages go with the purchase of Armour's Liquid Soap (see list at left).

Armour's Liquid Soap—both Amber and Green—is made from selected, refined cocoanut oil and is pleasingly scented. It contains *no free caustic* and is guaranteed to be absolutely pure.

Send today for details and our dispensers-at-cost offer.



ARMOUR'S LIQUID SOAP

ARMOUR AND COMPANY • Industrial Soap Division • 1355 W. 31st ST., CHICAGO, ILL.

THE NATIONAL PROVISIONER

SEPTEMBER 26, 1936

The Magazine of the Meat Packing and Allied Industries

MODERNIZING *the* Meat PLANT

★ Unexpected Benefits Are Often More Important Than Those Planned For

MEAT plant modernization is often planned on a basis of *tangible* savings—reduction in processing, transportation, steam and power costs, etc. These are expected to pay the cost of the improvements within a reasonable time. If *intangible* profits appear possible as a result of better plant operating conditions, these gains usually are considered as by-products.

Not infrequently the intangibles turn out to be more important than the tangible benefits, particularly when plant improvements make possible better quality products.

Many packers who have modernized and increased plant capacity have been agreeably surprised with the growth in volume that has followed—an increase due to ability to serve customers better and to furnish products more acceptable to a greater number of consumers.

An Example

G. M. Peet Packing Co., Chesaning, Mich., a year ago had a plant typical of many in the industry. The business was started in a small way in modest quarters, and had what might be termed a normal, steady growth. Plant space and processing facilities were added to from time to time as volume expanded, without any well-conceived

policy to govern ultimate plant layout and processing convenience.

Early in 1935 there was need to further increase plant space and improve processing facilities. Beef and hog coolers had become outmoded. They lacked capacity, and were placing a handicap on the business because they were inefficient as cooling and chilling mediums.

The plant contained no freezer. This necessitated leasing freezer facilities at the nearest available point, which was 30 miles away. Freezer rental and expense of trucking product to and from plant and leased quarters was costing the company in the neighborhood of \$6,000 a year—an expense that would pay a substantial return on the cost to con-

IT PAYS TO MODERNIZE

Rehabilitation of plant of G. M. Peet Packing Co., Chesaning, Mich., not only showed definite dollar savings, but got results that increased profitable volume.





struct a modern freezer at the plant.

In addition there was the intangible cost—the inconvenience of not having product always available for immediate processing requirements and the damage to product which often resulted in transportation, particularly in hot weather.

Steam and Power Savings

Boilers needed replacing, due to age and lack of ability to supply steam in sufficient quantity and pressure to meet plant demands at all times. Expense of power—approximately \$1,000 per month—had increased sufficiently to justify serious consideration of the advisability of installing power-generating equipment to manufacture power as a by-product of processing steam demand.

Consideration of these needs by the executives of the company made it apparent that further haphazard additions to building space and equipment were neither practical nor economical. It was decided, therefore, that a general rehabilitation of the plant would be made, and definite plans were formulated to guide enlargement and rehabilitation activities.

This decision involved solution of engineering problems. Accordingly the firm of Brady, McGilivray and Mulloy, packinghouse engineers, Chicago, was called in and instructed to make a survey of the plant and recommend work to be done to improve operating efficiency and reduce costs.

Improvements Planned

Engineers' recommendations were approved, and they were retained to plan improvements and supervise purchase and installation of equipment. These recommendations were that new structures be built and new equipment added as follows:

- 1.—New construction.
 - a.—Beef cooler.
 - b.—Hog chill room
 - c.—Freezer.
 - d.—Remodeling of engine and boiler room.
- 2.—New equipment.
 - a.—Boiler and auxiliaries.
 - b.—Power generating equipment.
 - c.—Additional refrigerating equipment.

Cost of rehabilitation was estimated at approximately \$75,000. Tangible

BETTER CARCASSES AND PRODUCT

TOP—New beef cooler; direct expansion refrigeration. New freezer was also constructed.

CENTER—Hog cooler; 300 carcasses chilled from 95 degs. to cutting temperature in 18 hours with brine spray refrigeration.

BOTTOM—Sausage kitchen. Volume of sausage and meat loaves increased substantially after plant was rehabilitated.

STEAM AND POWER SAVINGS

TOP—New boiler; 150 h.p., 250 lbs. pressure, 50 degs. superheat; equipped with steam flow meter and CO2 recorder.

CENTER—Main power generating unit; 150 k.w.h. extraction type turbine.

BOTTOM—Engine-driven, 8-in. by 8-in. two-cylinder, vertical ammonia compressor. Engine operates on steam extracted from turbine.

savings to liquidate this cost within a comparatively short time were apparent.

Intangible Savings

But it was also pointed out by the engineers that lack of sufficient refrigeration and operating facilities and of a sufficient amount of steam at pressure required for best processing results created evils reflected in smaller volume and lower prices for product. In this case savings estimated would be increased by intangible savings which would swell materially the net return on the investment.

And this, by the way, has proved to be the case in even greater measure than was foreseen before the rehabilitated plant was placed in operation.

Three new buildings were constructed adjoining the main processing plant. Each of these is one story high. They house beef cooler, hog chill room and freezer respectively. Direct expansion coils refrigerate the beef cooler.

How Hogs Are Chilled

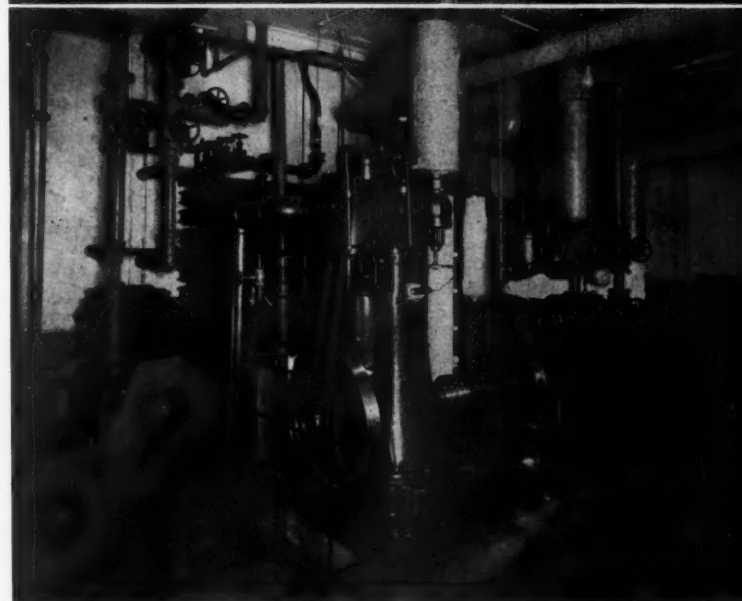
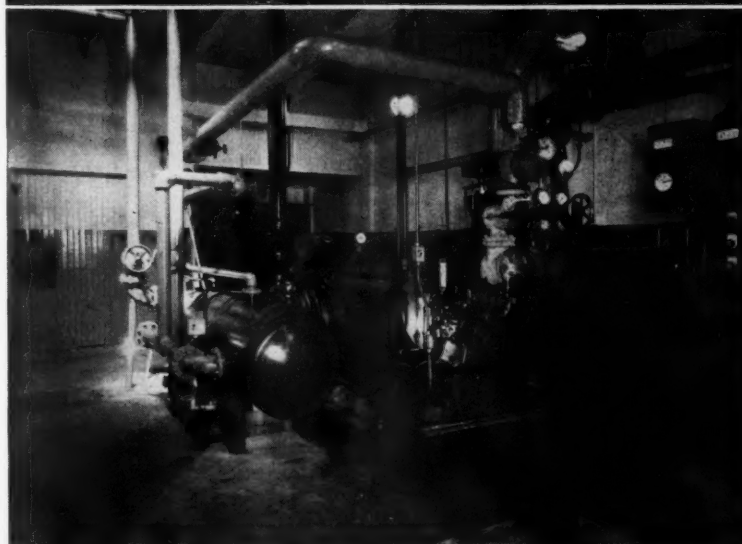
Hog chill room has a capacity of 300 carcasses with an average dressed weight of 145 lbs. each. It is refrigerated with an open brine spray system, the brine being showered on the brine deck through a series of non-clogging nozzles operated under low pressure. These nozzles are regularly spaced in a horizontal header running parallel with the warm air duct and crosswise of the deck. From the deck, which also serves as a brine reservoir where brine is chilled by direct expansion coils, the brine is recirculated through the sprays.

This hog chill room refrigerating system was planned to chill 300 hogs weighing 145 lbs. each dressed weight—a total of 43,500 lbs.—from 95 degs. Fahr. to a bone temperature of 34 to 36 degs. Fahr. in 18 hours.

Inadequate hog chilling always imposes a penalty in the form of sour hams, or product that does not stand up in the retail store. When an efficient hog chilling system is replaced with an efficient one tangible as well as intangible benefits result.

Savings in Hog Chilling

In the rehabilitated Peet plant the new hog chill room is saving somewhere in the neighborhood of \$3,000 yearly, it is estimated, by preventing



damage to product before and after chilling. This is a tangible saving.

But by producing high quality hams, bacon, sausage, etc., the packer builds consumer good will that carries over to other products bearing the same brand. This has been true in Peet experience—an intangible benefit of quick and efficient hog chilling that cannot be estimated, but which is evident in increased sales of product.

Freezer building contains a sharp freezer and a holding room. It adjoins sausage kitchen and is located conveniently with respect to slaughtering and cutting departments. As previously mentioned, this new freezer is saving the company in the neighborhood of \$6,000 yearly in freezer rental and transportation charges, and in addition is also returning important intangible benefits.

Steam and Power Improvement

In the boiler room was installed a new 150 h.p. water tube boiler designed and constructed for 250 lbs. steam pressure, 50 degs. superheat. This replaced

a small fire tube boiler. A 100 h.p. boiler, formerly the main steam generating unit of the plant, was continued in service for standby use.

The new boiler is equipped with stokers capable of developing 200 per cent of normal boiler rating, soot blower, draft regulator and automatic feed water regulator. This equipment and auxiliaries, including steam flow meter and CO₂ recorder, are installed in the remodeled boiler room. Pumps are placed in the basement under the new hog cooler.

Peet Packing Co. formerly purchased power for equipment operation from the central power station. During 1934 the company used 575,000 k.w.h. costing an average of about 1.76c, or a total of approximately \$11,600. The company is now equipped to generate power as a by-product of the processing steam demand, and has discontinued its connection with the central station's power lines.

At the time the power generating equipment was installed it was estimated the reduction in the company's

(Continued on page 16.)

ideas of building design and styling. It consists of glass blocks which the severest tests have proved to be as sturdy and durable as any other building material on the market. Aside from beauty appeal, glass blocks are said to be of definite value in transmitting and diffusing light. While admitting and diffusing an abundance of natural light, they present all the advantages of opacity, and are not transparent.

Construction Novelties

The building is windowless and air-conditioned throughout, and affords unusual comfort and convenience for workers on that account.

In keeping with the ultra-modern design and construction, this plant is equipped with the latest approved refrigerating system. Motor-driven, high-speed refrigerating machines produce temperatures from 30 deg. below zero for the hard freezers and higher temperatures appropriate for other departments. The plant is operated under U. S. government inspection and every provision for thorough sanitation in product, processing machinery, buildings and equipment is maintained. Employees' dressing rooms are housed in a separate building and equipped with lockers and shower baths.

The grounds surrounding the plant are being landscaped, and with the glass block construction of the buildings illuminated at night, will present the appearance of a crystal palace set in the center of a well-kept park. With the plant operating at capacity, approximately 400 people will be employed.

When you need good, experienced men, try the "Classified" pages of THE NATIONAL PROVISIONER.

GLASS BLOCKS *Latest Thing* in PLANT CONSTRUCTION

A MEAT plant built of glass blocks is a novelty in packinghouse construction. The new plant of the Cudahy Packing Co. at Albany, Ga., is so constructed. It is windowless and air-conditioned throughout, the glass block construction making these and other advantages possible.

The plant was put into operation on September 7, only 63 working days after the contract was let. This also is a record. Said to be the world's most modern packing plant, with its livestock pens and runways it occupies a million and a quarter square feet of space. It includes cattle, hog, sheep and calf killing departments and processing of a full line of meats and lard. Livestock supplies are drawn from Georgia and neighboring states.

The main section of the plant consists of a basement and two stories above ground. The slaughtering is done on the top floor. The first floor is occupied by the coolers, freezers, cutting, packing and shipping departments. Separate buildings are provided for the power plant, employees' dressing rooms and for the government inspector's offices.

Capacity of the plant is 1,000 cattle, 7,000 hogs, 350 sheep and 350 calves per week. Located on the tracks of the Atlantic Coast Line R. R., the plant has facilities for rapid unloading and distribution of supplies and livestock and includes loading docks accommodating 25 cars.

Construction of the plant represents a radical departure from the methods hitherto employed in packinghouse building. Walls and roof are of Insulux glass masonry, manufactured by Owens Illinois Glass Co. This glass masonry, while only recently perfected, already is said to be revolutionizing traditional



PACKING PLANT BUILT OF GLASS BLOCKS

This is the rendering building of the new Cudahy Packing Co. plant at Albany, Ga., all of which is built of glass blocks, is windowless and fully air-conditioned. It is the latest idea in packinghouse construction, and its designers—with general superintendent R. F. Yocum as their guide—believe it to be the most modern in the world.

PACKERS' *Industry Problems* on *Convention* PROGRAM

PACKERS face problems today which need serious consideration. These problems will be discussed at the annual convention of the Institute of American Meat Packers at the Blackstone hotel, Chicago, on October 9 to 13.

It will be an open forum including addresses by leaders in the food industries as well as the packing industry. Sectional meetings provide a place for talking over operating and merchandising problems. The annual dinner ending the meeting will introduce a speaker of international reputation who will discuss the world problem of today, and it will also present a novelty in the form of a cruise on an ocean liner to Bermuda, with feature entertainment to which the ladies are invited.

During the convention sessions Colby M. Chester, chairman of the board, General Foods Corporation, and president of the National Association of Manufacturers, will speak on the "Outlook for General Business"; Paul S. Willis, president, Associated Grocery Manufacturers of America, will outline the status of trade practices in the food industries, and H. T. Austern, associate counsel, National Canners' Association, will discuss "Trade Practice Statutes as Viewed from the Canning Industry."

In addition to these outstanding individuals in the food industries, the convention will offer addresses by representatives of retail meat dealers, livestock producers, the United States Department of Agriculture and the packing industry.

Convention Program

Program for the regular convention sessions, as tentatively arranged for October 12 and 13, is as follows:

FIRST SESSION

Monday, Oct. 12, 10 a. m.

Frank A. Hunter, Chairman of the Board, presiding.

Address by the Chairman.

THE OUTLOOK:

"For Supplies of Live Stock," by C. L. Harlan, Agricultural Statistician, Division of Crop and Livestock Estimates, U. S. Department of Agriculture.

"For Meat Packing," by W. W. Shoemaker, Vice President, Armour and Company.

"For General Business," by Colby M. Chester, Chairman of Board, General Foods Corporation, New York City, and President, National Association of Manufacturers.

Appointment of Committees.

Award of Gold and Silver Buttons,

by V. D. Skipworth, President, Adolf Gobel, Inc., New York City.

SECOND SESSION

Monday, Oct. 12, 2 p. m.

W. F. Schluderberg, Vice Chairman, presiding.

"New Legislation Affecting the Packing Industry," by Charles Aaron, of Henry J. and Charles Aaron, Chicago, attorneys for several packing companies.

Legal questions will be answered by representatives of the Legal Committee—questions on the Robinson-Patman Act by R. F. Feagans and on the Revenue Act by John Potts Barnes. Accounting questions will be answered by Howard C. Greer, director of the Institute's Department of Organization and Accounting.

"Status of Trade Practices in Our Industry," by Paul S. Willis, President, Associated Grocery Manufacturers.

CONVENTION *Number*

Complete official report of the 31st annual convention of the Institute of American Meat Packers, including all proceedings, description of exhibits and other events—fully illustrated—will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER, immediately following the convention.

Extra copies of this Packers' Convention Number should be ordered in advance. Price, 50c each.

A limited edition, bound in stiff board cover, with patent circular binding (suitable for permanent library filing) will be printed. Orders will be accepted up to limit of edition at \$1 each.

Fill out and return coupon below if copies of either edition are desired.

The National Provisioner
407 So. Dearborn st., Chicago.

Please send me, postpaid, copies of the Official Packers' Convention Number of THE NATIONAL PROVISIONER as follows:

- copies Convention Number, 50c each.
- copies Special Edition, \$1 each.

Name

Street

City

Remittance enclosed.



THE GOOD SHIP INSTITUTE

On which packers and guests will cruise on the night of October 13.

"Trade Practice Statutes as Viewed from the Canning Industry," by H. T. Austern, Associate Counsel, National Canners Association.

THIRD SESSION

Tuesday, Oct. 13, 10 a. m.

Jay C. Hormel, Vice Chairman, presiding.

STATUS OF DISTRIBUTION:

"Trends in the Merchandising of Meat at Retail," by A. J. Kaiser, Chairman of Board, National Association of Retail Meat Dealers, Inc.

"Status of the Chain Store Merchandising of Meats," speaker to be announced.

"What the Meat Consumer Wants," speaker to be announced.

FOURTH SESSION

Tuesday, Oct. 13, 2 p. m.

Chester G. Newcomb, Vice Chairman, presiding.

"Some Recent Developments and Current Trends in Plant Operations," by R. W. Regensburger, Swift & Company.

"The Live Stock Producer—His Problems and Needs," by Albert K. Mitchell, President, American National Live Stock Association, Albert, N. Mex.

"Practical Methods of Improving Hog Production," by J. R. Wiley, Associate in Animal Husbandry, Purdue University, Lafayette, Ind.

"The View Ahead," by Wm. Whitfield Woods, President, Institute of American Meat Packers.

Business session.

Adjournment.

Cruise to Bermuda

An annual dinner offering those attending a thrilling spectacle in the form of a cruise down the Atlantic seaboard to the Bermuda Islands, 666 miles Southeast from New York City, is the novel idea for this year's annual affair.

(Continued on page 32.)

Rail and Truck Traffic

News and Information for Packer
Transportation Departments

BLOW-OUTS ON OLD TRUCKS

Blow-outs are more frequent in the packer's truck fleet during hot weather than in cool weather. They also sometimes occur more frequently on old trucks than on new ones, even when these old vehicles are equipped with new tires.

Overloading is the most important cause of tire blow-outs. When these occur frequently on a particular vehicle, therefore, dead and live loads and tire sizes should be checked.

Older trucks sometimes are not insulated with lightweight insulants, a fact drivers and dock workers may not know. The heavier weight of the body in such cases, plus the weight of product loaded into it, totals more than the tires can carry safely and a blow-out results. The remedy is to substitute a lightweight body for the heavy one, reduce the payload, and if possible equip the truck with larger tires.

MOTOR TRUCK REGULATION

Motor trucks distribute a large proportion of the production of the meat packing industry. Legislation, enacted or proposed, that threatens their free use or lowers their efficiency is, therefore, of concern to meat packers.

Motor truck port-of-entry laws constitute nuisance legislation, work against a free flow of commerce over the highways, and impair friendly relations between states, according to a statement by the Automobile Manufacturers' Association.

"The port-of-entry plan, which provides for detention of out-of-state motor trucks at state borders for collection of a mileage tax, resembles custom laws governing foreign trade," says Arthur C. Butler, secretary of the Motor Truck Committee.

"After careful study of this plan, the Motor Truck Committee has found that ports of entry are more costly than is warranted by results obtained through their operation. While seemingly directed at motor truck operators, they strike at industrial and agricultural shippers.

"A port of entry measure now pending in New Jersey is designed as a means of obtaining an estimated revenue of \$5,000,000 for relief purposes.

"If port of entry laws are applied in states where traffic is not dense, opposition to them may not be so great, but since adoption of these laws sows the seed for retaliation by neighboring states, it is not difficult to visualize the

handicaps that would confront shippers in moving commodities over highways from Connecticut through New York, New Jersey and Pennsylvania to Delaware.

"Traffic at the Holland Tunnel and other inroads to New Jersey would be choked up in a bottle-neck 24 hours daily if trucks are detained and drivers required to declare their cargo and destination.

"An extensive traffic survey by the U. S. Bureau of Public Roads indicates that a million vehicles enter and leave New Jersey at 24 points each week. Of these, 122,499 are motor trucks.

"In other words, the port of entry plan in New Jersey would involve the checking of about 17,452 motor trucks daily, not to mention the number of times these trucks would be stopped at borders of other states that adopt similar statutes in retaliation."

PACKER TONNAGE GREATER

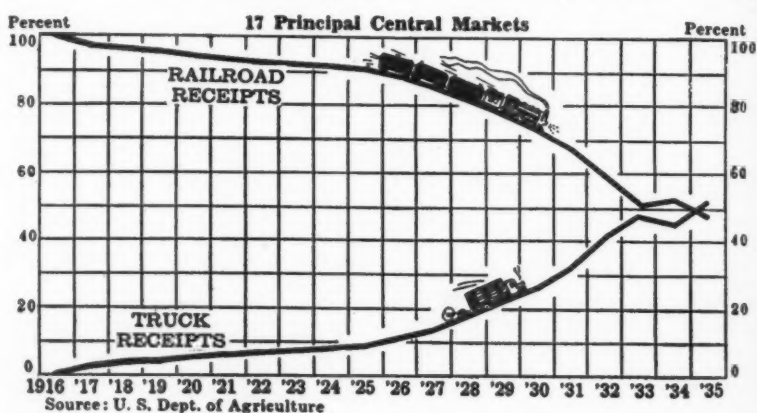
Packinghouse commodities produced at federally-inspected slaughtering establishments in the seventh federal reserve district during August, 1936, were 3 per cent under the July volume, but were 1 per cent larger than the 1926-1935 average for the month and 26½ per cent greater than in August a year ago. Tonnage sold exceeded that of last August by 17 per cent, but was 1½ per cent lighter than in July and 6 per cent under the 10-year average.

An advance in the general price level of packing-house commodities was recorded over a month earlier, although quotations of lamb, most veal, medium to common beef, and of a few pork cuts declined. Therefore, dollar sales billed to domestic and foreign customers totaled 3 per cent greater than in July, 12 per cent larger than a year ago, and 4½ per cent above the 1926-35 average for August. Inventories of these products in the United States rose counter-seasonally on September 1 over a month earlier and were 193,014,000 pounds larger than on the same date last year. Moreover, the decrease of 16½ per cent in this item as compared with the 1931-35 average was smaller than had been recorded on any previous reporting date in 1936.

Payrolls at the close of August registered a decline from July of 1½ per cent in employees, one per cent in hours worked, and of 3 per cent in total wage payments. Although the number of employees was only 4½ per cent greater than a year ago, hours worked increased 10 per cent and wage payments 8½ per cent in the comparison.

Shipments for export declined rather sharply in August from July, principally owing to a reduction in forwardings to the United Kingdom because prices of lard and hams in that country were 3 to 4c under Chicago parity and below replacement costs. Influenced by slow demand and limited offerings, sales of these commodities from the United States were relatively light in British markets during the entire month.

Trend in Livestock Receipts by Rail and Motor Truck, 1916-1935



An indication of the growth and significance of the motor truck in the movement of livestock to market is shown in the graph above. Beginning at zero in 1916, the percentage of "drive-ins" has steadily increased, mounting to better than 50 percent in 1935.

Capacity, speed, and flexibility of movement of the modern motor truck, increased mileage of all-weather roads, marked advances in the completion of connecting highways, and convenience of pickup service at the farm are some of the reasons for increased use of trucks.

Of the livestock received at the 17 central markets about one-third requires a further haul, either as slaughter or as stocker and feeder livestock.

350 INTERNATIONAL Trucks in the Wilson & Co. Fleet



One of the new 1 1/2-ton Model C-35 Internationals recently added to Wilson & Co's fleet.

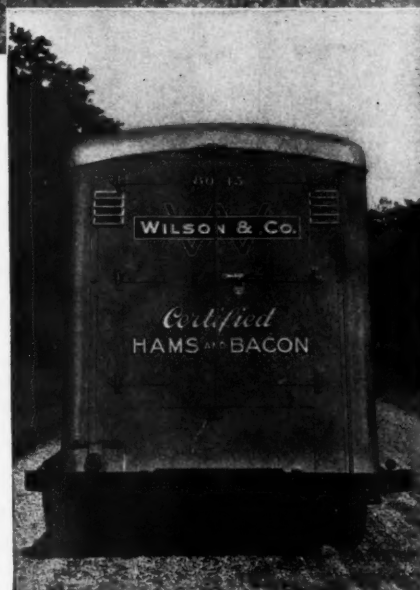
TEN YEARS AGO, Wilson & Co. bought their first International Truck. Since that time, other Internationals have been added—including 40 so far this year—until today there are 350 Internationals at work for this famous packing house.

Endorsement like this has put Internationals in their commanding position in the truck industry. Wilson & Co. know truck operating costs—and they have proved to their own satisfaction that Internationals give them the most for their truck dollars in economy, performance, and long life.

And wherever Wilson & Co. operate these Internationals, service is close at hand, for International Harvester maintains Company-owned branches at 230 strategic points to render factory-standard service *wherever and whenever* it is needed.

Call the nearby branch, or International Truck dealer, and find out what Internationals can do on your hauling jobs. There are 31 models and 91 wheelbase lengths in the International line, ranging from the Half-Ton unit to powerful Six-Wheelers. Chassis prices start at \$415 f.o.b. factory.

INTERNATIONAL HARVESTER COMPANY
(INCORPORATED)
606 So. Michigan Ave. Chicago, Illinois



Wilson & Co. realize the advertising value of their Internationals and use even the rear panel of the trucks to carry a message to the public.

INTERNATIONAL TRUCKS

Week ending September 26, 1936

Page 15

PLANT MODERNIZATION

(Continued from page 12.)

cost for power would be approximately \$6,000 yearly, not considering overhead costs. While the power generating equipment has not been in service long enough to determine accurately just what the annual power cost saving will be, present indications are that it will exceed that estimated.

Power Generating Equipment

These savings are made possible through better boiler efficiency and the generation of power as a by-product of the processing steam demand. A

condensing water is very moderate, requirements being obtained from the river on which the plant is located.

Economies Are Evident

All condensing water passes through ammonia condenser before entering steam condenser. Exhaust from ammonia compressor engine and steam driven pumps is sent to the low pressure steam line and used throughout the plant for building and feed water heat.

The stand-by turbine is of the non-extraction, non-condensing type, exhausting direct to atmosphere. This unit is seldom used.



CONTROL AIDS ECONOMICAL OPERATION

Instruments on switchboard give all data required for efficient operation of boiler and power generating units.

somewhat greater quantity of steam is required with the new set-up than formerly. However, because of the better boiler efficiency, this increase is obtained by burning but little more fuel.

Two turbo-generator sets are installed, one of which, a reconditioned machine, is used for standby service. Each has a rated capacity of 150 k.w.h. New unit is of the extraction and condensing type. It takes steam directly from the boiler at 250 lbs. pressure, 50 degs. superheat, and bleeds at 60 to 80 lbs. into the plant's main steam line. This extracted steam is used to operate a new steam-driven ammonia compressor and pumps, and for rendering.

Under normal packing plant operating conditions very little of the steam delivered to this turbine is condensed, processing operations taking a very large percentage of the steam delivered to the turbine. But when condensing is required, because of a light demand, plant power and process steam cost of

The new boiler and turbo-generator set provide the plant's steam and power requirements approximately 90 per cent of the time. At other times steam and power are supplied by the 100 h.p. horizontal return tubular boiler and the standby turbo-generator set. Reducing valves are installed to make up any deficiency in 60-lb. steam from the turbine steam line next higher in pressure.

Heat Balance Maintained

In addition to the 8 in. by 8 in., two-cylinder vertical ammonia compressor installed when the plant was rehabilitated, there are also in use 2 motor-driven ice machines with a total capacity of about 30 tons. With both engine and motor driven ammonia compressors available, electrical and steam loads may be shifted to secure the best heat balance and the least waste of steam, a condition necessary for low steam and power costs under variable meat plant load conditions.

Does meat plant rehabilitation pay? Executives of the G. M. Peet Packing Co. have found that it does, and in large measure. It has paid this company not only in a reduction of direct operating and processing costs, but also indirectly by bettering quality of products and service and increasing demand for Peet products.

The Peet company operates exclusively in Michigan. Distribution of output is almost entirely by trucks from the plant and the five branch houses located at strategic points. The company has affiliated with it the H. D. Peet Packing Co., Saginaw, Mich., H. D. Peet being president of the latter concern as well as of the G. M. Peet Packing Co. Other officers are: M. E. Barkman, vice president and general manager; T. O. Jones, vice president; G. M. Peet, secretary; Frank J. Stevens, secretary.

Plant Rehabilitation

New equipment installed in modernized plant of Peet Packing Co. includes: Sprinkler System—Rockwood Sprinkler Co.

Engine—Drive for ammonia compressor, Troy Engine and Mach. Co.

Turbines—Two; 150 k.w.h. each; Westinghouse Elec. & Mfg. Co. and Murray Iron Works.

Boiler—150 h.p., 250 lbs. pressure, 50 degs. superheat; Murray Iron Works.

Stoker—Detroit Stoker Co.

Water Treatment—National Aluminate Corp.

Ammonia Compressor—8 in. by 8 in. two cylinder; Frick Co.

Ammonia Condensor—Frick Co.

Steam Condensor—C. H. Wheeler Co.

Electric Generators—Ideal Electric & Mfg. Co.

Switchboard—Ideal Elect. & Mfg. Co. Switchboard Meters—Roller Smith Co.

Feed Water Regulator—Copes; Northern Equipment Co.

Superheater—50 degs.; Superheater Co. of America.

Insulation—Johns-Manville Co.

Water Heater—Hopper Mfg. Co.

Steam Flow Meter—Cochrane; J. W. Murphy Co.

CO2 Meter—Hayes; J. W. Murphy Co.

Feed Water Pumps—Union Steam Pump Co.

Ammonia Separator—Hill; Westland Eng. Supply Co.

Exhaust Heads—Sturtevant; L. V. Warner Co.

Stoker Fan—Sturtevant Eng. Co.

Steam Separator—Wright-Austin Co.

Steam Traps—V. D. Anderson Co.

Soot Blower—Bayer Co.

Safety, Stop and Check Valves—Crane Co.

ay?
ack-
d in
com-
rect
also
rod-
mand

ex-
n of
from
uses
com-
Peet
D.
con-
ack-
ark-
man-
M.
yvens,

n
lern-
ides:
rink-
com-
o.
ach;
and
e, 50
rks.

Alu-
8 in.
r Co.
ectric
g. Co.
Smith
opes;
heater

Co.
J. W.
urphy
Steam
stland
L. V.
Co.
in Co.
Co.

lves—
oner

"OVERLOADS USED TO COST US PLENTY"

Says This General Foreman

"But G-E Magnetic Switches Changed All That"

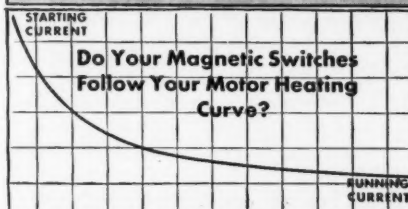
"It took us quite a while to realize how much harmless overloads were costing us," this general foreman tells us. "Our old magnetic switches would throw our motors off the line every time an overload occurred—even if the overload was of short duration, and harmless. These shut-downs meant temporary holdups in production, and they wasted the time of our operators. Maybe they didn't cost us much in any single case, but in a year's time they added up to plenty."

G-E magnetic switches can give you, too, this outstanding protection because they are designed to follow closely the heating characteristics of your motors. Not only will they guard your motors against harmful overloads, but they will also permit the motors to continue in operation during harmless overloads.

In addition to this money-saving advantage, there are many other features of our new switches that you will like. For instance, they are very easy to install. There is ample room inside the case for wiring, and the terminals are conveniently located. And you have only to lift out the arc chute to inspect the tips. Why not plan to replace your old switches with this modern control? Our specialists will be glad to work with you at any time. General Electric, Schenectady, New York.

GENERAL  ELECTRIC

**FULL PROTECTION ALL
THE WAY WITH G-E
MAGNETIC SWITCHES**



General Electric Company
Dept. 6-201, Schenectady, N. Y.

I should like to know more about
G-E magnetic switches. Please send me
your Bulletin GEA-841E.

Name.....

Company.....

Address.....

080-62



SANDWICH MEATS

“The Better Kind” in the Better Casing SYLPHCASE K

(Reg. U. S. Pat. Off.)

SYLPHCASE K Casings are of extreme clearness and sheen after soaking. The quality of your products is well protected in these casings. They are furnished plain, or printed in attractive

designs, in sizes from 1 $\frac{5}{8}$ to 4 $\frac{1}{2}$ inches.

SYLPHCASE K Casings are meeting with universal approval. They will give you utmost satisfaction. Let us demonstrate to you the quality of these casings.

SYLPHCASE K Casings are Strictly Kosher

SYLVANIA INDUSTRIAL CORPORATION

Executive and Sales Offices: 150 East 40th Street, New York

BRANCH SALES OFFICES
120 Marietta Street, Atlanta, Ga.
201 Devonshire Street, Boston, Mass.
427 W. Randolph Street, Chicago, Ill.
260 S. Broad Street, Philadelphia, Pa.



PACIFIC COAST
Blake, Moffitt & Towne
Offices and Warehouses in Principal Cities
CANADA
Victoria Paper and Twine Co., Ltd.
Toronto and Montreal

PRACTICAL POINTS

for the Trade

Dry Curing Hams

Many packers make dry cured hams for a specialty trade. They necessarily command a better price than pickle cured hams, because the time in cure is longer and the shrink greater. Usually consumers who know these hams as a specialty product are willing to pay a better price for them.

A packer who has never dry cured hams writes:

Editor THE NATIONAL PROVISIONER:

We pickle cure all our hams but believe we could build up a fair trade in a fancy dry cured ham. Could you send us directions for curing such a ham? How does such a product differ from country style ham?

Hams for dry curing are carefully selected on the cutting floor. Usually only quality light weight hams are given this cure, although heavy hams are sometimes selected for this purpose and given a "country cure."

Steps in the Process

Hams may be dry cured either on a platform or in curing vats, as preferred. There is a little less handling if hams are piled on a platform in the curing cellar. The curing mixture consists of

70 lbs. salt
25 lbs. sugar
5 lbs. saltpeter or 4 lbs. nitrate of soda

These ingredients are thoroughly mixed before using.

Be sure that hams to be cured are well chilled and that bone temperature is not above 38 degs. F. Rub face and ends with nitrate of soda and lay on boards for 24 hours. Then rub well with curing mixture. Lay hams on platform close together, skin side down, three to four rows high.

Some of the curing mixture should be sprinkled over each layer of hams. When pile is finished, cover with canvas or heavy paper to shut out the air.

After 5 days curing, rub each ham again with mixture and restack. Continue cure for 10 days, then rub and restack again. Let them remain for 12 more days, rub and re-stack as before and leave until cured. The same method of handling is used for curing in vats or tierces.

Curing and Smoking

Following is the curing time for different average weights:

8/10-lb. hams cure in 40 days.
10/12-lb. hams cure in 45 days.
12/14-lb. hams cure in 55 days.
14/16-lb. hams cure in 60-65 days.

When hams are cured and ready to

smoke, soak them for 6 to 8 hours in cold water. Then wash in hot water and hang on smoke trees. They should be allowed to dry fully before going into the smokehouse. Smoke hams slowly at about 85 to 90 degs. F. for the first 12 hours, then raise temperature to 115 degs. They should be smoked for 24 to 36 hours.

Country Style Ham

Some packers produce country style ham, adapting country cures to pack-house conditions. Such hams are given a long cool smoke and allowed to hang a number of months before they are sold. The shrink is considerable and hams must bring a higher price than those which are sold soon after completion of the cure.

One country dry cure is as follows:

After ham has been properly trimmed and shaped, a light sprinkle of salt is rubbed over the entire piece, rubbing it in well at hock and knee joint and at the butt ends. The meat is then held in the cooler at 36 to 38 degs. F. overnight. It

is claimed that this light salting opens up the pores and aids curing.

Mix together 7 lbs. fine salt, 5 lbs. sugar and 4 oz. saltpeter or sodium nitrate. This will be sufficient for 100 lbs. of meat. Divide the mixture into three equal parts.

Next morning remove the hams from the cooler and rub with one portion of the curing mixture. Rub the meats thoroughly, especially around the joints. The hams are then put in a box or laid on a shelf in a cooler or cool room. They are over-hauled on the fifth day and rubbed with a second one-third of the curing mixture. This process is repeated in 5 or 6 days when final third of mixture is applied. Meat is then allowed to remain without further over-hauling until cured.

Hams are cured 2 days for every pound in each piece. After curing they are soaked for 30 minutes to remove excess salt and improve appearance. They should be allowed to drip and dry before smoking.

Cool Smoking

A long, cool smoking period is necessary to secure the best flavor. When the desired color is obtained after smoking the hams are thoroughly cooled in the smokehouse. They are then wrapped in heavy paper, placed in a paper sack and hung in a cool dry room until ready for consumption.

Some producers of country cured hams finish smoking with sassafras wood, which is added after the hams have the desired color. This gives a distinctive odor and flavor. Others smoke with green apple wood which is said to give a good flavor.

Hams are smoked for a week to 10 days, or until a rich brown color is obtained. Meat side of the hams is sometimes coated with a mixture of sorghum molasses and brown sugar to which some cayenne pepper is added. Hams are wrapped, placed in a cloth sack and hung in a cool dry place. Such hams will keep for a considerable length of time.

FREE FATTY ACIDS IN LARD

What causes high free fatty acid content in lard? Holding fats in the tanks too long before rendering, especially if fats contain moisture, is one reason. There are others. "PORK PACKING," The National Provisioner's pork plant book, tells how to keep free fatty acid content low. Leaflet describing the book and its contents will be sent on request to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago.

What Is Boiled Ham Shrinkage Cost?

Certain costs in making boiled hams vary directly as the value of the product varies.

Chief among these is the cost of shrinkage.

Anyone who figures costs, particularly for the purpose of arriving at selling prices, must keep this factor in mind.

This shrinkage item must be EXPRESSED in cents per pound but must be FIGURED from the value of the raw material used.

THE NATIONAL PROVISIONER has compiled a table to assist the packer in approximating the cost of shrinkage in the production of boiled hams. This gives the different percentages of shrinkages and at different value levels. Subscribers may have this table by filling out and sending in the following coupon, accompanied by a 10c stamp. In large quantities, please write for prices.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "How to Figure Shrinkage Cost in Making Boiled Hams."

Name.....

Street.....

City.....

Enclosed find a 10c stamp.

Paint in the Plant

Packers Need to Know More About
Kind of Paint to Use, Where
and How It Should Be Used

PAINT DRIERS

BY HENRY TRAPHAGEN

CHEMICAL driers—often called Japan driers—can do considerable damage to a good paint job.

The painter is too often urged to hurry the job, get it dry by morning, have it ready so the next shift can get to work. Anxious to please, the painter, against his better judgment, stirs in a heavy dose of driers—and the damage is done!

The paint job looks fine and dries rapidly, but the oil film is hard and brittle and the paint soon starts to crack. Then the cost of a new paint job, complicated by preliminary burning and scraping, eats up all of the supposed profit from a rush job.

And the packer pays the bills!

Experienced painters know that the use of too much drier ruins a paint job. They fight shy of it. They know that it is far better to rely on boiled oil, rather than rush the job too fast.

Japan driers are made by mixing chemicals with resin and then thinning out the mixture with turpentine or light oils. The resulting mixture is a powerful oxidizer, that develops internal heat, and dries and shrivels the linseed oil film.

If the paint job must be hurried, then use a fast-drying tung oil enamel. Such material will dry fast, naturally, and stay put.

But be very careful about rushing a lead oil mixture by the addition of artificial driers. It does not pay.

EDITOR'S NOTE.—This is the ninth of a series of discussions on "Paint in the Meat Plant." Another will follow.

ADVANCE IN MEAT SCIENCE

Recent technical development in the meat packing industry was discussed by J. J. Vollertsen and A. D. Rich, Armour and Company, in a symposium on "Food Processing and Preservation," given at the meeting of the American Chemical Society, held at Pittsburgh, Pa., on September 10.

The meat packing industry has made a number of material advances during recent years that are all responsible more or less for an increase in the quality of its products, the Armour chemists said. These have followed two general lines—perfection of existing products and development of new products.

One development in the former classification concerns hams and bacon. As a result of many experiments the packer has found that by the use of certain combinations of curing materials in the manufacture of these products—salt, sugar, saltpetre, etc.—he can obtain a better color and a more uniform flavor. By this latter is meant that the flavor of all pieces is alike. The red color will also persist longer in both the cooked and uncooked meat and, moreover, each piece has the same intensity as the other.

Another packinghouse product in which there has been recent improvement is lard. Packers have taken steps to produce a lard which may be stored by the housewife for a longer period of time before it acquires a rancid odor. This was accomplished by the use of manufacturing methods that have been proven, by much study, to give a lard of better keeping qualities.

"Texturation" of lard is another development, the principle of manufacture of which is comparatively simple. The lard is forced through a revolving perforated screen. This is located in a small cylinder. A more uniform mixture of air bubbles and fat globules results, so lard that is texturated has a white, improved color and is more suitable for baking. It will remain, for example, in the same plastic condition at higher or lower temperatures than ordinary lard will. In using such a product the baker or housewife is not annoyed at having to handle extremely sloppy lard or extremely hard lard.

The industry has introduced many new medicinal products which are derived from the glands of slaughtered animals. It has also made many discoveries which throw much light on the actual workings of the human body. As an example of this, substances have been separated from the pituitary gland

which control the proper growth of the entire body; while other substances have been obtained that regulate sex development and so on. All of these discoveries have helped the medical profession to administer more intelligently to the ailments of the race.

Scientific advances have been gained in the canning of meats. By improved methods of sterilization and packing, meats may be canned with perfect assurance that they will be henceforth free from spoilage.

Bacteriologists have made a thorough study of this phase of the industry. They have learned exactly what the underlying reasons are for meat spoilage and they have found how to overcome it. This knowledge has been imparted to the engineer who has designed equipment to combat the evil. The consumer can feel more certain than ever before that his canned purchases are clean, wholesome and safe.

DOG FOOD INSPECTION

Inspection of canned dog food by the U. S. Bureau of Animal Industry and labeling of such food with establishment number or inspection marks ended on September 15, under amendment 10 to B.A.I. order 211 (see *THE NATIONAL PROVISIONER*, July 11, page 21). The amendment does not modify regulations of the federal food and drug administration. Preparation of dog food may be carried on in any edible canning department under same conditions as for preparing uninspected pork and beans, etc. Meat used in dog food will receive same inspection for fitness for human food as is given any meat article until product is actually in mixture or article which is fed for animals. New labels and marks must show plainly that article is animal feed, and no statement is to be allowed that it is in any way fit for human consumption.

MEAT INSPECTION CHANGES

Recent changes in federal meat inspection are reported as follows:

Meat Inspection Granted.—Best Kosh-er Sausage Co. and Tel-Aviv Kosher Sausage Co., Chicago, Ill.; Ottawa Packing Corp., Ottawa, Ill.

Meat Inspection Withdrawn.—Tel-Aviv Kosher Sausage Mfg. Co., Chicago; Chicago Kosher Products Co., Chicago; Chieffetz & Greenberg, Brooklyn, N. Y.

Meat Inspection Extended.—New England Dressed Meat & Wool Co., Somerville, Mass., to include G. H. Hammond Co.; Liebig Products Co., Inc., New York City, to include Blue Ribbon Distributing Corp.

For good experienced men try the "Classified" page of *THE NATIONAL PROVISIONER*.

WARNING!

To Subscribers

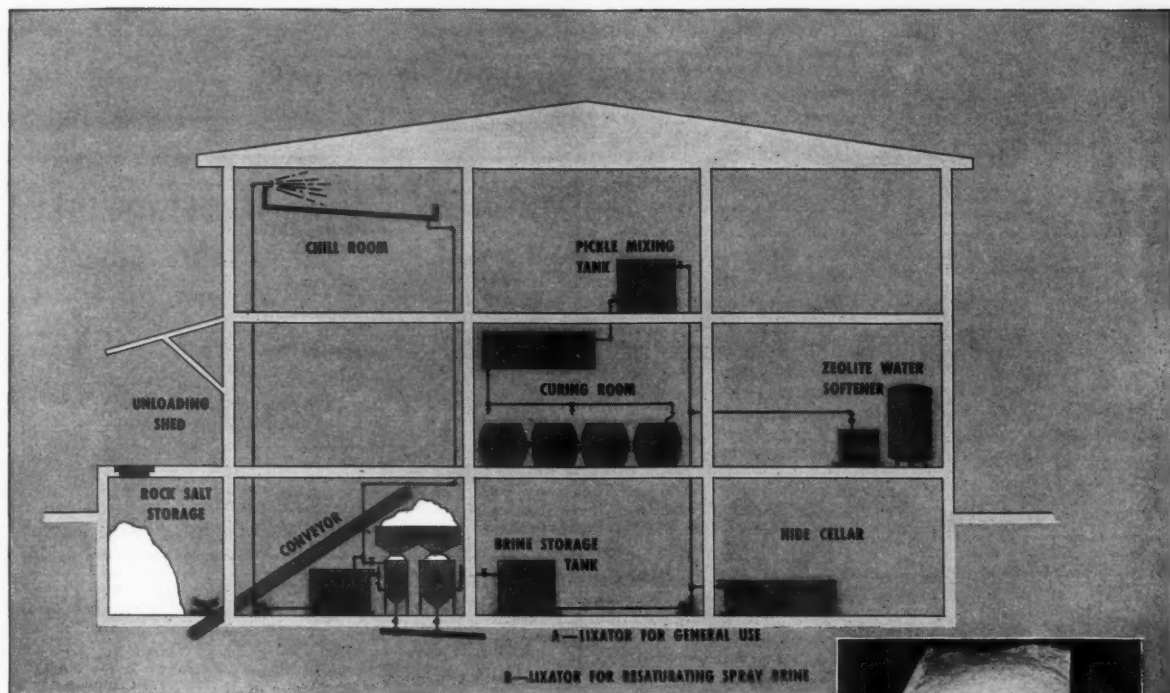
Subscribers to *THE NATIONAL PROVISIONER* are warned not to pay money for subscriptions to any solicitors who cannot show written authority signed by PAUL I. ALDRICH, duly executed on "The National Provisioner" forms and dated 1936.

Swindlers are operating in various parts of the country, taking money for so-called "special offers" at reduced rates. The regular subscription price is \$3 per year, and no solicitor is authorized to make any other offer.

It is safer to pay money only to the main office of The National Provisioner, 407 S. Dearborn st., Chicago, Ill., by check, draft or money order.

This applies everywhere in the United States. Look out for crooks!

Here are savings you can see from the automatic operation of the LIXATE PROCESS FOR MAKING BRINE



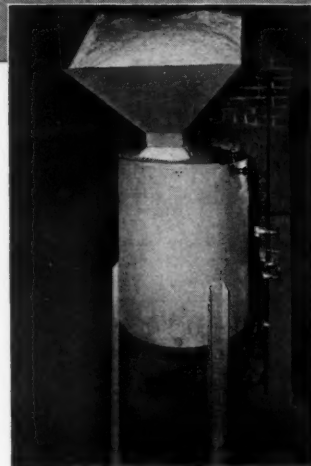
THIS diagram shows how versatile the Lixate Process is, in lowering the cost of brine production. While desirable, it is not necessary to store the rock salt above the Lixator. Here the rock salt storage is in the basement. A conveyor carries the salt to a hopper, from which it flows by gravity to the Lixator. Automatically, with no attention, the salt becomes brine—fully saturated, and filtered crystal clear.

Brine flows by gravity to storage tanks equipped with float valves which regulate brine production in the Lixator. Brine is produced automatically as needed. As gravity flow of brine is not practical in this plant, pumps distribute the pure, clear Lixate brine to pickling rooms, chill

room, hide cellar, zeolite water softeners—and to any part of the plant where brine is needed.

In this diagram, as in all installations, the Process is planned to make a three-way saving. It uses economical grades of rock salt, and less of it. It saves in the cost of handling salt which is moved mechanically and by gravity. It saves in the cost of handling brine.

Skilled engineers can install the Lixate Process in your plant to make drastic reductions in brine production costs. For further information, write for the Lixate Book. If you like, a Lixate engineer will be glad to call—at no obligation—and discuss with you your brine production problems.



The Lixate installation above is in the plant of a well known New England meat packer.

INTERNATIONAL SALT CO., INC.

GENERAL OFFICES — SCRANTON, PA., and NEW YORK CITY

SALES OFFICES: Buffalo, N.Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. • Newark, N.J. • New York, N.Y. • Richmond, Va. • Atlanta, Ga. • New Orleans, La. • Cincinnati, Ohio • St. Louis, Mo. REFINERIES: Watkins Glen, N.Y. • Ludlowville, N.Y. • Avery Island, La. MINES: Retsof, N.Y. • Detroit, Mich. • Avery Island, La.

We've stopped the camera so that you can see some of the New and Exclusive Features of

York Track Doors



Note absence of any mechanism on outside of the door. All parts are of special malleable iron and are protected by mounting inside the frame.

Note the simple, but positive mechanism which operates the flap . . . keeps gasket on flap tightly compressed when door is closed.

Note minimum number of moving parts. No wonder York Track Doors are practically foolproof.

As you see, the York *Track Door Flap* is unique. Exclusive with York, it is a radical departure from any previous track device. It is positive in action and practically foolproof. The picture tells part of the story of its outstanding advantages which may be summed up as follows:

1. Positive in action, both in opening and closing.
2. Foolproof, no adjustment necessary, nothing to get out of order.
3. Long life, because of simplicity of design, minimum number of moving parts which are made of special malleable iron.
4. Improved appearance . . . nothing but the hinges are visible on outside of door.
5. Track flap is fully opened with approximately 15 degree opening of main door.
6. Can be made inoperative without affecting the operation of the main door.

Use York's Nation-wide Service . . .
For Doors, Hardware, Fittings, Oil, Ice Cans

Through Headquarters Branches, located in every important center of demand, York offers you a service on Accessories and Supplies that is as practical as can be. Everything from a Gas Mask to a Leak Detector is always on hand. And when you add the expert service of engineers to help with your problems you'll understand one of the reasons why York has become "Headquarters for Mechanical Cooling since 1885." Would you like a complete catalog of York Accessories and Supplies? Write to Dept. NP-9.

YORK ICE MACHINERY CORPORATION, YORK, PENNA.
HEADQUARTERS BRANCHES THROUGHOUT THE WORLD

YORK



**Cold Storage
DOORS**
ARE
Superior

BEFORE buying any doors investigate HILL. Superior construction at moderate prices. Prompt, economical shipment by truck within several hundred miles of factory. Send for new 32-page catalog describing complete line and listing detailed specifications.

DOOR DEPARTMENT
C. V. HILL & CO. Inc., TRENTON, N. J.



**The MODERN METHOD
of TRUCK COOLING**

Operates on forced-circulation principle; insures positive absence of hot spots in body. Operates off truck battery. Economical to use; highly efficient. Now being used by leading packers. Four sizes fill all needs.

Write for details!

THEURER WAGON WORKS, Inc. New York, N. Y.
North Bergen, N. J.
Builders of Commercial Insulated and Refrigerated Bodies

CHRISTENSEN & McDONALD
ARCHITECTS — ENGINEERS
59 East Van Buren St. Chicago, Illinois

● Specializing in Meat Packing Plants, Refrigeration, Air Conditioning
INDUSTRIAL AND CONSTRUCTION LOANS

SMITH, BRUBAKER & EGAN
ARCHITECT & ENGINEERS
30 No. LaSALLE ST. CHICAGO, ILLINOIS.

SERVING
THE MEAT PACKING INDUSTRY

Brady, McGillivray & Mulloy
CONSULTING ENGINEERS

Steam . . . Power . . . Water . . .
Refrigeration . . . Air Conditioning

BRADY, MCGILLIVRAY & MULLOY
37 West Van Buren St. Chicago, Ill. 1270 Broadway New York City, N. Y.

REFRIGERATION

and Air Conditioning

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

REFRIGERATION SYMBOLS

Standard refrigeration symbols for use in connection with graphic layouts and plans of refrigerating and air conditioning systems have been approved by the Refrigeration Division of the National Electrical Manufacturer's Association, the Refrigerating Machinery Association and the Air Conditioning Manufacturers' Association and submitted to association members as "recommended practice." The list of symbols is not complete or final, it is announced, and may be added to as desirability dictates.

The recommended symbols are shown on this page. Copies may be secured by writing to offices of any of the associations listed.

REFRIGERATION NOTES

Spring Brook Packing Co., Spring Brook, Ore., recently installed new brine spray coils in coolers.

Farmers Union Cooperative Creamery is erecting a new cold storage plant at Aurora, Neb., with individual customer lockers.

Five hundred lockers were recently installed by the Columbia Ice and Cold Storage Co. plant, located at Wenatchee, Wash.

Wrightstown Cold Storage Co., De Pere, Wis., has started work on erection of its plant.

A modern cold storage plant has been erected at Greenville, Miss., by Morris Coen.

American Ice Co. plans to erect a 1-story refrigerated storage building in Washington, D. C.

Erection of a warehouse with cold storage facilities is being considered by Imperial Co., Hamden, Conn.




































PACKERS ARE MODERNIZING

Adolf Gobel, Inc., has announced that \$100,000 is being spent on improvements at the C. Lehman Packing Co. plant in Brooklyn, N. Y. The remodeled plant will have facilities for killing about 1,000 head of cattle per week.

Wickham Packing Co. is erecting a new frame building to house processing operations at its Kilgore, Tex., unit.

Hill Packing Co., Topeka, Kans., is spending about \$3,000 in enlarging its rendering plant.

Wilson & Co. has plans for a \$100,000 branch house to be located on North Pennsylvania ave., in Wilkes-Barre, Pa. The structure will be 2 and 3 stories high and of pressed brick and steel. First floor plans call for office, beef coolers and loading platform. The basement will contain engine room, dry storage, fire pits for three smokehouses and ham boning and boiling department. Dry storage rooms will be located on the second floor.

 DISCONNECT SWITCH	 DRIER	 AC MOTOR
 THERMOSTAT (SELF CONTAINED)	 STRAINER	 DC MOTOR
 THERMOSTAT (REMOTE BULB)	 HIGH SIDE FLOAT	 ONE LINE } FUSE COMPLETE }
 PRESSURESTAT	 LOW SIDE FLOAT	 COOLING TOWER
 HAND EXPANSION VALVE.	 GAGE.	 EVAPORATIVE CONDENSER.
 AUTOMATIC EXPANSION VALVE.	 FINNED TYPE COOLING UNIT NATURAL CONVECTION.	 SOLENOID VALVE
 THERMOSTATIC EXPANSION VALVE.	 PIPE COIL	 PRESSURESTAT WITH HIGH PRESSURE CUTOFF.
 EVAPORATOR PRESS. REGULATING VALVE THROTTLING TYPE.	 FORCED CONVECTION COOLING UNIT.	
 EVAPORATOR PRESS. REGULATING VALVE, THERMOSTATIC THROTTLING TYPE.	 IMMERSION COOLING UNIT.	
 EVAPORATOR PRESS. REGULATING VALVE, SNAP-ACTION VALVE.	 ICE MAKING UNIT	
 COMP. SIDE EVAPORATOR PRESS. REGULATING VALVE, THERMOSTATIC THROTTLING TYPE.	 HEAT INTERCHANGER	
 HAND SHUT OFF VALVE.	 CONDENSING UNIT AIR COOL	
 THERMAL BULB	 CONDENSING UNIT WATER COOLED	
 SCALE TRAP	 COMPRESSOR	

RECOMMENDED AS STANDARD PRACTICE IN REFRIGERATION LAYOUTS

Refrigeration symbols adopted by the Refrigeration Division of the National Electrical Manufacturers' Association, the Refrigeration Machinery Association and the Air Conditioning Manufacturers' Association.

Another **SPECIALY
STYLED**



MASTERCRAFT TRUCK BODY

Largest Builder of Custom
Designed, Line Production
Truck Bodies.

LUCE MANUFACTURING CO.
LANSING, MICHIGAN

Some One Profits on
Your By-Products
WHY NOT YOU?



M & S Automatic
Can Filler

Automatic, accurate, high-speed, trouble-proof. Several hundred M & S Can Fillers are now in use in packing plants.

There's a nice profit in canned meat products — hash, potted meats, sausage, soups, dog food, food for other pets, etc.

If you're not now canning these yourself, someone else is making the long profit. Why not consider a canning department of your own?

All the "wrinkles" have been taken out of this feature of a Packer's activities, and a canning department may now be profitably installed — easily and quickly.

May we send you, without obligation, complete information on equipment necessary to install your own canning plant?

Sprague-Sells Equipment for Meat Canners

Boxers	Continuous Cookers & Coolers	Meat Cutters, Choppers & Dicers	Steam Jacketed Kettles
Can Cleaners	Cooling Tanks	Meat Mixers	Supplies
Can Forks	Fillers	Process Clocks	Tables
Can Openers	High Pressure Pumps and Washers	Process Control Instruments	Tanks
Can Testers	Hoists, Circle and Electric	Retorts, Crates & Trucks	Thermometers
Can Tongs	Labellers	Sewage Screens	Tramrail System
Canners Scales			Trucks
Capping Steels			Etc., Etc.
Coils			
Conveyors			

FOOD MACHINERY CORP.

Sprague-Sells Division

HOOPESTON, ILLINOIS



PEAK EFFICIENCY
*in packaging
with PETERS
Equipment*

New heights of packaging speed and efficiency, with drastically reduced costs, go hand in hand with PETERS

Packaging Equipment. This cost-cutting equipment forms, lines, folds and closes cartons for lard, shortening, and other packinghouse products. It forms a neat, sturdy and attractive package—at tremendous savings. Savings of more than \$2,000 annually easily attained.

Get the full details today. Write!

PETERS MACHINERY CO.

4700 Ravenswood Ave.

Chicago, Ill.



"C-B" Cold Storage Door

"THE BETTER DOOR THAT COSTS NO MORE"

The "C-B" Door is specified wherever quality in design, construction, workmanship and finish is required.

Its superior merit has been proved. Write for a "C-B" Cold Storage Door Catalog and price list. Get full information before you buy.

Learn why it is called

"THE BETTER DOOR THAT COSTS NO MORE"

The Cincinnati Butchers' Supply Corporation

1972-2008 Central Ave.,
Cincinnati, Ohio

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

WINDFALL TAX *Is Attacked* By Customers of PACKERS

CONSTITUTIONALITY of the "windfall" tax was attacked from a new angle this week when two Louisville, Ky., food dealers filed suit in federal district court at Chicago to prevent Armour and Company, Swift & Company and Wilson & Co. from filing windfall tax returns or paying taxes, and asking that "secondary" taxpayers—dealers—be awarded processing taxes which they supposedly paid to packers during the life of the AAA.

It is believed by legal observers that the suit might eventually lead to a ruling on the constitutionality of the windfall tax, or that it might delay the government in collection of the tax and give time for some other solution of the problem. Kingan & Co., Indianapolis, and Wm. Focke's Sons Co., Dayton, O., have already asked for injunctions to prevent collection of the windfall tax from them, and have challenged constitutionality of the revenue act.

Dealers' Status Uncertain

This is not the first action by retailers to secure some of the refunded processing taxes for themselves. However, the courts have not recognized bakers, retailers or producers as secondary taxpayers in any of their attempts to enter the processing tax tangle.

The suits were brought this week by the Major Taylor Market House, a corporation, and Abe Cohen, individually, doing business as the New Deal Food Market, Louisville, Ky. Each of the petitions asks that:

1.—Defendants be enjoined—until final hearing or further order of the court—from filing returns or paying the collector of internal revenue rebated processing taxes.

2.—The revenue act of 1936 be declared unconstitutional, and that defendants be restrained from paying the tax required under the act.

3.—Judgments be awarded requiring the defendants to refund to secondary taxpayers processing taxes collected by them.

4.—That all other secondary taxpayers subsequently bringing suit be made to join in the original suits.

Say Tax is Unconstitutional

Bills of complaint charge that the revenue act of 1936 is unconstitutional because it is not an income tax, but a scheme to obtain an illegal exaction, power for which is not vested in Congress; because Congress has no right to collect the AAA tax, which the courts held illegal, under another name; because it violates article 1 of the constitution in that it is not apportioned by population and does not come under income tax amendment to the constitu-

tion; and because it violates the fifth amendment as deprivation of property without due process of law.

The bills of complaint declare also that the secondary taxpayer will be irreparably injured if the rebated amount is largely paid as an income tax.

The suits were brought, it was stated, in the interests of approximately 200,000 secondary taxpayers. These supposedly paid \$113,640,652 to the three packing companies from whom the government collected only \$89,238,038. The plaintiffs declare that secondary taxes were paid until invalidation of the AAA.

FINANCIAL NOTES

Amalgamated Leather has declared a dividend of 50¢ cents on preferred stock, payable October 1, to shareholders of record on September 25.

Cudahy Packing Co. has declared a quarterly dividend of 62½ cents on common stock, payable November 5 to shareholders of record on October 23, and semi-annual dividends of \$3.00 and \$3.50 on 6 and 7 per cent preferred stock, both payable November 2, to stockholders of record on October 20.

A quarterly dividend of \$1.50 has been declared on preferred stock of General Stockyards, payable November 1, to shareholders on October 15.

A special meeting of United States Leather Co. stockholders has been called for November 10, to vote on a plan of recapitalization, approved this week by the board of directors.

CHAIN STORE SALES

Jewel Tea Co. reports sales of \$13,655,447 for the first 36 weeks of 1936, an increase of 7.1 per cent over sales of \$12,752,588 for the like period last year. Dollar volume during the four weeks ended September 5, totaled \$1,506,248, or 11.3 above the corresponding period in 1935.

Sales of National Tea Co. in the four weeks ended Sept. 12 totaled \$4,667,805, an increase of 8.8 per cent over the corresponding period last year. In the preceding four weeks the gain over 1935 was 11.9 per cent. Sales for the 36½ weeks ended Sept. 12 were \$42,115,617, practically the same as in the same period last year, when they totaled \$42,129,514.

Watch Classified page for bargains in equipment.

U. S. MEAT CONTRACTS

Future packer contracts to furnish canned, salted, smoked or otherwise preserved meat products to the government would apparently have to contain hour, age and other labor agreements, according to Walsh-Healey contract act regulations which have recently been issued by the Secretary of Labor. It had previously been believed that meat industry contracts would not need to carry labor agreements under provisions of the act which exempted contracts relating to perishables, including livestock and dairy products.

The Secretary of Labor's regulations state that stipulations are not required "where the contract relates to perishables, including dairy, livestock and nursery products. 'Perishables' cover products subject to decay or spoilage and not products canned, salted, smoked or otherwise preserved."

The principal stipulations to which a contractor with the government would have to agree are that the contractor is a manufacturer or regular dealer in the materials supplied; that employees engaged on the contract work only 8 hours a day or 40 hours a week; that no contract or child labor be employed on the contract; that the work not be carried on under unsanitary or hazardous conditions; and that minimum wages be paid when stipulated by the Secretary of Labor. The Secretary, however, has set no minimum wage scales and will not do so without hearings in the industry involved.

PACKER AND FOOD STOCKS

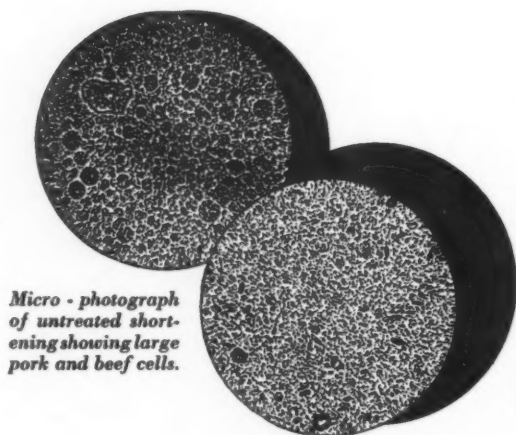
Price ranges of listed stocks, Sept. 23, 1936, or nearest previous date:

	Sales	High.	Low.	— Close —
	Week Ended			Sept. 23.
	Sept. 23	Sept. 23	Sept. 23	Sept. 16.
Amal. Leather	6,100	2%	2½	2%
Do. Pfd.	1,900	57	57	55½
Amer. H. & L.	9,100	57	57	58
Do. Pfd.	1,000	35½	35½	35½
Amer. Stores	300	26½	26½	27
Armour Ill.	21,350	5½	5½	5½
Do. pr. Pfd.	1,600	81½	81½	79½
Do. Del. Pfd.	700	108½	108½	108
Beechnut Pack.	600	94	94	94
Bohach H. Co.	9%
Chick. Co. Oil.	2,300	18	17½	18
Childs Co.	3,500	9½	9½	9½
Cudahy Pack.	700	37½	37½	37
First Nat. Strs.	1,300	47	47	46½
Gen. Foods	9,600	40½	40½	39½
Gobel Co.	1,500	4½	4½	4½
Gr. A&P 1st Pfd.	125	125½	125½	125
Do. New	410	115½	115½	115
Hormel, G. A.	550	18½	18½	18½
Hygrade Food.	1,300	3½	3½	3½
Kroger G. & B.	4,800	20½	20½	20½
Libby McNeill.	2,250	9	9	9
Mickelberry Co.	7,200	4	3½	4
M. & H. Pfd.	170	6½	6½	6½
Morrell & Co.	100	46½	46½	46½
Nat. Leather	400	1%	1%	1½
Nat. Tea	1,600	9½	9½	9½
Proc. & Gamb.	2,800	46½	46½	46½
Do. Pr. Pfd.	120	118	117	118
Rath Pack	50	25½	25½	25½
Safeway Strs.	4,900	30½	30½	29½
Do. 6% Pfd.	10	109½	109½	110½
Do. 7% Pfd.	110	110½	110½	112
Stahl Meyer	2%
Swift & Co.	7,800	22½	22½	22½
Do. Intl.	2,500	30½	30½	30½
Trunz Pork	200	8	8	8
U. S. Leather	8,000	5½	5	6½
Do. A	15,900	13	12	13½
Do. Pr. Pfd.	2,200	102	99½	94
Weason Oil	1,400	40	39½	39½
Do. Pfd.	82
Wilson & Co.	7,500	84	84	84
Do. Pfd.	800	78½	78½	77½

NOW **ANGOSTURA**

Enters a New Field of Usefulness...

THE TREATMENT OF LARD AND SHORTENING



Micro-photograph
of untreated short-
ening showing large
pork and beef cells.

Micro-photograph of treated
shortening. Note absence of
complete cells of both types.

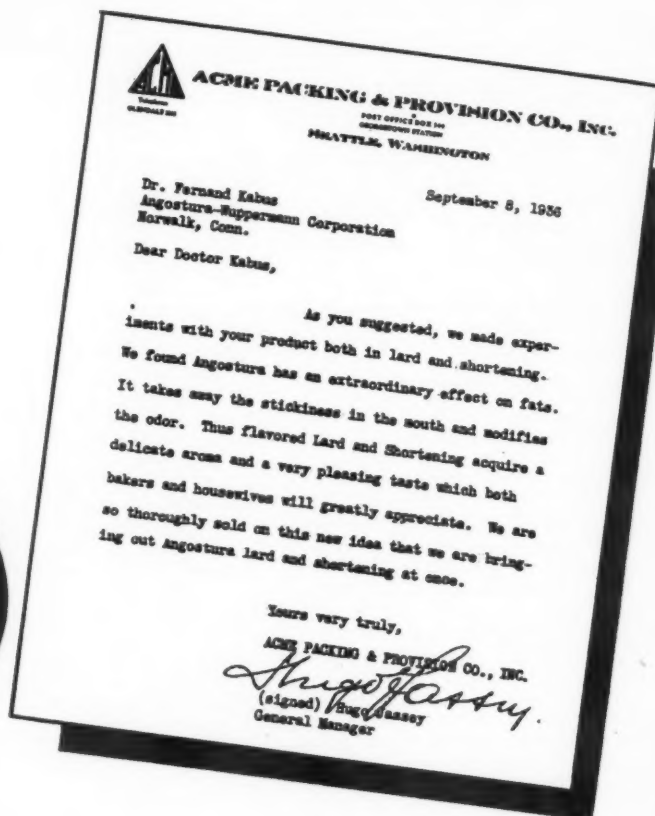
THE PLACE of Angostura in the preparation of sausage and other meat products is assured. Now it widens its usefulness to the packing industry. It makes its bow as a new and important element in the production of Lard and Shortening.

The letter of the Acme Packing & Provision Company, quoted above, comments on the delicate aroma, the pleasing flavor and the decrease of stickiness in these products obtained by the use of Angostura. These are results of evident *sales value*.

Technically, the effect of using Angostura, as shown

by the micro-photographs, is a greatly enhanced disintegration of the fat cells. In the case of pork cells the reduction is approximately 58 percent and in beef cells approximately 77 percent. In addition, the actual size of the fat particles is smaller in the treated shortening.

The value of the Angostura method of treating lard and shortening has been demonstrated by thorough scientific research. It is now available to packers on a license basis.



**WRITE
FOR FULL
DETAILS**

ANGOSTURA-WUPPERMANN CORPORATION...NORWALK, CONN.

PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

MARKET for hog products experienced considerable weakness again the past week, particularly lard, and at the low point the latter was off about 1½¢ per pound from the season's best levels.

There was no change in underlying factors. A continued liberal run of hogs and a weak hog market together with marketings of considerable light and underweight hogs presumably on account of high feed costs and narrowing of the corn-hog ratio were the outstanding developments. Market for fresh pork meats was unsteady, and demand somewhat disappointing, a return of warm weather over a good part of the country undoubtedly having some influence.

Commission house liquidation was very apparent at times and the market ran into stop loss orders which aided downturns. Hedging pressure came from packinghouse quarters and there was no evidence of any particular support, as with packers accumulating supplies, there was no tendency to disturb the seasonal downward trend in hogs. About midweek a covering movement set in, which brought about some modest recovery in prices. Whether or not the latter spelled the turn in the market, remains to be seen, but the impression prevailed that the technical position had been materially strengthened by the position of nearby markets.

Hog Runs To Be Heavier

Department of Agriculture at Washington this week said, "the seasonal rise in hog prices which started in May apparently ended in late August as prices have since been gradually declining. High feed costs as a result of the drought are expected to cause the spring pig crop to be marketed unusually early, thereby making slaughter supplies from October to December larger than average in relation to those from January to March. The price depressing influence of the increased market supplies in prospect during the next few months is likely to be offset to some extent by a strong storage demand, however, and the seasonal price decline may be no greater than average."

Receipts of hogs at Western packing points last week totaled 262,400 head compared with 208,700 head the previous week and 170,200 head the same week last year. Top price of hogs at Chicago went down to 10.30¢ this week compared to 10.80¢ the previous week.

Stocks of cottonseed oil, lard and butter on September 1 were placed at 531,000,000 lbs. or 89,000,000 lbs. under the stocks on September 1, 1935, and 282,000,000 under the September 1 five-year-average.

Fresh pork loins at Chicago, were

weaker, with the best offered at 22½¢ a pound wholesale compared with 25½¢ a pound the previous week.

Official lard exports for the week of September 12 totaled 1,242,000 lbs. compared with 240,000 lbs. the same week last year. Lard exports January 1 to September 12 this year totaled 75,430,000 lbs. against 77,824,000 lbs. the same time last year. Exports of hams and shoulders for the week were 319,000 lbs. against 918,000 lbs.; bacon 45,000 lbs. against 81,000 lbs. and pickled pork 76,000 lbs. against 1,000 lbs.

PORK—Demand was quiet at New York and the market somewhat easier with mess quoted at \$31.00 per barrel, family \$33.00 per barrel and fat backs \$22.50@24.25 per barrel.

LARD—The market was easier but demand fair at New York where prime Western was quoted at 11.60@11.70¢, middle Western 11.50@11.60¢, New York City tierces 11½@11½¢, tubs 11½@12¢, refined Continent 11½@11½¢, South America 11½@12¢, Brazil kegs 12@12½¢, compound in car lots 12½¢, smaller lots 12½¢.

At Chicago regular lard in round lots was quoted at 7½¢ over September, loose lard at 45¢ under September and leaf lard at September price.

(See page 36 for later markets.)

BEEF—The market was quiet and about steady at New York with mess nominal, packer nominal, family \$18.00 to \$19.00 per barrel and extra India mess nominal.

GERMAN MEAT SUPPLY LOW

Both hog and cattle receipts at German markets in August were smaller than in July or a year earlier. Hog prices in August were unchanged but cattle prices were higher, according to the U. S. Department of Commerce. Livestock imports continued heavy during August and meat imports amounted to 8,725,000 lbs., or 28 per cent below July.

German provision market was quiet during August. Trade with the United States came to a standstill with issuance of the order of July 31, that permits would no longer be granted for exports made to the United States on the basis of private barter deals. Purchase of American sausage casings and lard had been difficult for some time but the order made transactions impossible.

German tallow stocks are low with small cattle receipts and there is brisk demand for margarine. Reich bureau of fats in August distributed about 4,408,000 lbs. of foreign lard to dealers from stocks held for expected shortage in fall

and winter months. Retail price of this lard is now almost 40 cents per lb. German imports of lard from the United States during the first seven months of 1936 showed a large increase over the like period last year, amounting to 2,953,000 lbs. A total of about 43,831,000 lbs. was imported from all countries to Germany.

BRITISH PIG PLAN FAILS

British pig producers are dissatisfied with government attempts to aid them through the Pigs Marketing Board, according to reports from England. They oppose even distribution of pigs among all curers as tending to perpetuate poorly situated and uneconomic bacon factories. Producers have had difficulty in filling contracts during 1936 and are faced by a proposal to increase 1937 deliveries in spite of a smaller number of breeding sows. Some curers have been unable to produce acceptable bacon and the British meat trade favors relaxation of quotas on imported cured pork with a tax on such imports. Proceeds might be used to develop pig-breeding and equip the curing industry so that it could eventually replace imported pork with domestic products of comparable quality.

EXPORTS TO CANADA GAIN

Exports of lard and pork products to Canada during the first seven months of 1936 increased sharply over these for the like period in 1935, according to the U. S. Bureau of Agricultural Economics. Canadian duties on these products have been reduced under the U. S.-Canadian reciprocal trade agreement which was signed late last year. Exports to Canada during the first seven months of 1935 and 1936 are reported to be as follows:

	1935 M lbs.	1936 M lbs.
Pork, pickled or salt.....	387	1,538
Hams and shoulders.....	107	348
Bacon and sides.....	27	78
Pork, canned.....	4	92
Pork, fresh.....	308	23
Other meats.....	203	288
Lard (including neutral).....	517	1,065

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended Sept. 19, 1936:

	Week Sept. 19.	Previous week.	Same week '35.
Cured meats, lbs. 18,432,000	18,613,000	14,844,000	
Fresh meats, lbs. 49,256,000	48,895,000	43,128,000	
Lard, lbs. 1,466,000	1,640,000	1,883,000	

OUR TESTING KITCHEN



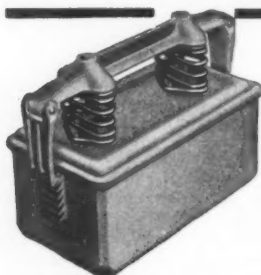
All Spices Sterilized. This illustration shows our testing kitchen equipment ready to serve you. We test our incoming new materials for quality and character. We test our sterilized outgoing products and number each package for future reference. Make no mistake—"It pays to be careful." Our Dry Soluble Spice and Liquid Seasoning have always been sterile.

Your sausage factory must take the place of the home in food preparations. Are you prepared for this big job? Have you the home-made formulae for cold cuts like the housewife prepares in her kitchen? If you do not have the formulae you need to let our Kitchen Man help you. All you have to do is ask for the Sterilized Spice and the mixed meat formula. We want to help you.

The GRIFFITH LABORATORIES

1415-31 West 37th St.,
Chicago, Illinois

Canadian Factory and Office:
1 Industrial St.
Leaside, Toronto 12, Ontario



The Adelmann Ham Boiler—The Kind Your Ham Makers Prefer.

Liberal Trade-in

Your wasteful, obsolete ham boilers may be traded in on new, modern, efficient Adelmann Ham Boilers. Complete trade-in schedules and helpful ham boiling hints are contained in the new Adelmann booklet—"The Modern Method." Send for your copy today!

HAM BOILING EQUIPMENT for modern packers!

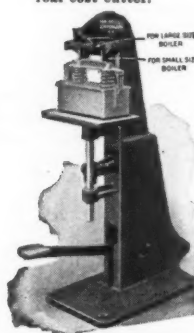


ADELMANN
Ham Washer

Cleans all types of retainers quicker, better, easier, cheaper. Cleans even neglected boilers!

ADELMANN
Foot Press

Applies correct pressure to retainers to insure perfect product. Sturdy and efficient. A real cost cutter.



Adelmann Ham Boiling Equipment incorporates all modern features to insure maximum profit from boiled hams.

Adelmann Ham Boilers are sturdily built for long service, offer exclusive advantages for insuring profits. Close fitting cover, elliptical yielding springs, tilt-proof cover, easy cleaning—each of these features helps produce boiled hams of superior quality that bring in profits.

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel—the most complete line available.

Write for details!

HAM BOILER CORPORATION

Office and Factory—Port Chester, New York

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London

Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities

Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Hog Cut-Out Results

PRICES of live hogs and of green product took a sharp drop during the week just ended, hogs being bought more nearly in line with their cut-out value. Light weights were in large supply and product from such hogs was offered freely at lower prices. Good heavy butchers were scarce but in spite of this the entire market was considerably lower than a week ago.

Increasing hog runs with prospects of good supplies during the fall and early winter months, coupled with weakness in the consumer market with downward price trends, which during the past two weeks recorded a drop in the price of fresh pork loins of as much as 6½¢ per pound, heavy loins 1¢, Boston butts 2@2½¢, light green hams 1¼¢, bellies 1¼¢ and other cuts ½@1¢ or more per pound, were reflected in a considerably lower hog market.

In the test shown on this page good butchers weighing 180 to 220 lbs. cut at a small profit, the 220s to 260s at only a small loss and the heaviest averages at a loss of slightly over \$1 per head. Small supplies of the latter weights, demand for certain heavy cuts of good quality but poor outlet for other parts of good heavy hogs, resulted in the cutting loss.

This test is worked out on the basis of Chicago prices for hogs and green product and of representative operating costs in the Chicago area.

LARD EXPORTS DECLINE

Larger lard consuming countries of the world, with the exception of Cuba, reduced their purchases from the United States in 1935 to a point where exports were only 22 per cent of the 1934 volume, according to latest official statistics. Exports of American lard in 1935 totaled 96,354,609 lbs. compared with 431,237,367 lbs. in 1934. Lard purchases by this country's two principal customers, Germany and Great Britain, were:

Year.	Total pounds.	United Kingdom pounds.	Germany pounds.
1935	96,354,609	64,524,954	1,544,314
1934	431,237,367	281,149,582	26,607,500
1933	579,181,641	295,651,755	126,181,353

Some of the other leading buyers' purchases in 1935 compared with 1934 were: Mexico, 1,113,000 lbs. compared with 37,032,000 lbs. in 1934; Ecuador, 14,800 lbs. compared with 4,382,000 lbs. in 1934; Italy, 168,000 lbs. compared with 5,126,000 lbs. in 1934.

GERMAN HOGS AND LARD

Top hogs at Berlin for the week ended September 9, 1936, were quoted at \$17.70 per cwt., compared with the same price a week earlier, and \$18.80 in the like period of 1935. Lard in tierces at Hamburg was quoted as \$13.31 per cwt., \$13.27 previous week, \$19.16 a year ago.

PORK PRODUCTS EXPORTS

To	Week ended Sept. 19, 1936.	Week ended Sept. 21, 1935.	Nov. 1, 1935 to Sept. 19, 1936.
	bbls.	bbls.	bbls.
United Kingdom	25	209
Continent	15	877
West Indies	160
Total	40	1,246

BACON AND HAM.

	M lbs.	M lbs.	M lbs.
United Kingdom	219	479	73,698
Continent	165
Sth. and Ctl. America
West Indies	2	190
B. N. A. Colonies
Other Countries	5
Total	221	479	74,058

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	1,315	488	78,023
Continent	170	7,326
Sth. and Ctl. America	46	1,040
West Indies	2	2,565
B. N. A. Colonies
Other Countries	3
Total	1,533	488	88,957

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	40	138	558
New Orleans	46
Montreal	81	927
Halifax	2	2
Total week	40	221	1,533
Previous week	402	364
2 weeks ago	961	1,424
Cor. week 1935	479	488

SUMMARY NOV. 1, 1935 TO SEPT. 19, 1936.

	1935 to 1936.	1934 to 1935.	Increase.	Decrease.
Pork, M lbs.	249	357	108
Bacon and Ham, M lbs.	74,058	100,301	26,243
Lard, M lbs.	88,957	93,126	4,169

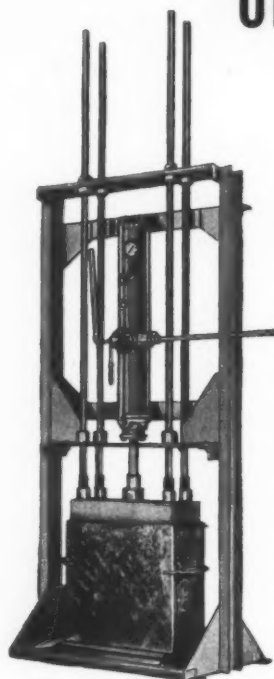
HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.				220-260 lbs.			260-300 lbs.		
Regular hams.....	14.00	17.9	\$ 2.51	13.70	18.1	\$ 2.48	13.30	18.0	\$ 2.39
Picnics	5.60	13.7	.77	5.30	13.7	.73	5.00	11.3	.57
Boston butts	4.00	19.0	.76	4.00	19.0	.76	4.00	19.0	.76
Loins (blade in).....	9.80	20.4	2.00	9.50	19.0	1.81	9.00	17.8	1.61
Bellies, S. P.....	11.00	18.4	2.02	8.70	18.3	1.59	3.50	17.7	.62
Bellies, D. S.....	3.00	13.0	.39	9.00	12.4	1.12
Fat backs.....	2.00	8.5	.17	4.00	9.0	.36	5.00	10.3	.52
Plates and jowls.....	2.50	9.3	.23	2.50	9.3	.23	3.00	9.3	.28
Raw leaf.....	2.00	11.4	.23	2.10	11.4	.24	2.00	11.4	.23
P. S. lard, rend, wt.....	11.60	10.9	1.27	10.90	10.9	1.19	11.00	10.9	1.20
Spareribs	1.50	12.5	.19	1.50	12.5	.19	1.50	12.5	.19
Trimnings	3.00	12.5	.38	2.80	12.5	.35	2.70	12.5	.34
Feet, tails, neckbones.....	2.0008	2.0008	2.0008
Offal and misc.....404040
TOTAL YIELD AND VALUE.....	69.00		\$11.01	70.00		\$10.80	71.00		\$10.31
Cost of hogs per cwt.....		\$10.15			\$10.21			\$10.10	
Condemnation loss.....		.05			.05			.05	
Handling & overhead.....		.65			.58			.56	
TOTAL COST PER CWT ALIVE....		\$10.85			\$10.84			\$10.71	
TOTAL VALUE		11.01			10.80			10.31	
Loss per cwt.....	04			.40	
Loss per hog.....	10			\$ 1.12	
Profit per cwt.....		.16			
Profit per hog.....		.32			

UNIFORMLY SQUARE BACON SLABS

*slice right down to the very end
—eliminate losses—build profits!*



BUILT TO LAST!

Note the extra heavy construction of this efficient equipment — heavy channel iron frame sturdily braced and reinforced. Like the GLOBE Bacon Forming Box, this GLOBE Bacon Press is made to give long, useful service without attention or repair.

Slicing waste is eliminated. Greater uniformity is attained. Bacon has better appearance. Permits uniform grading of all bacon, since slab can be molded to any desired width.

To obtain best results in forming bacon in GLOBE Bacon Forming Boxes, the product should be put under pressure before chilling. The easiest, quickest and most economical way to do this is with the GLOBE Bacon Press.

Operated by ordinary compressed air, may be controlled by either hand or foot lever. Equipped with all necessary safety devices. Saves time and labor. Does a better job!

Write today for full details and prices!

THE GLOBE COMPANY

Complete Equipment for Meat Packers and Sausage Manufacturers
818-28 West 36th Street, Chicago, Illinois

GLOBE BACON PRESS

We've Said It You Can Prove It!

If you have not yet used Nuchar in rendering your Sweet Pickle Fats you have a surprising revelation ahead! No additional equipment is needed—just add five pounds Nuchar to every thousand pounds of raw fat charged into your steam tanks and render as usual. The resulting sweet pickle lard—without further refining—will be sparkling white in color, neutral in odor and flavor, and best of all its stability will be equal to that of unrefined sweet pickle lard. Why impair the quality of your entire lard production when your sweet pickle fats can be converted into such a superior product for blending with your regular lard at a cost of 60 cents per ton of sweet pickle fats rendered?

Send us your order today and prove it yourself!



Write for full information to

INDUSTRIAL CHEMICAL SALES CO., INC.

230 Park Avenue
New York, N. Y.

205 W. Wacker Drive
Chicago, Ill.

418 Schofield Bldg.
Cleveland, Ohio

MAKE YOUR MEATS BEST SELLERS . . .

*With a Fine Flavored, Rich,
Natural Colored Cure*

Quality that builds sales and brings in profits—that gives your meats their original fullest color and flavor, is yours if you cure with the aid of Solvay Nitrite of Soda. It forms the ideal and essential ingredient in any good cure. When properly used it is absolutely safe—prevents irregular color fixation and eliminates all danger of unconverted nitrites. Conforms to all U. S. Pharmacopoeia specifications.

SOLVAY SALES CORPORATION

Alkalies and Chemical Products Manufactured by
The Solvay Process Company

40 RECTOR STREET NEW YORK
Branch Sales Offices
Boston Charlotte Chicago Cincinnati
Cleveland Detroit Houston
Indianapolis Kansas City New York Philadelphia
Pittsburgh St. Louis Syracuse

SOLVAY

TRADE MARK REG. U. S. PAT. OFF.

NITRITE OF SODA

The National Provisioner

MEAT IMPORTS AT NEW YORK

For week ended Sept. 18, 1936:

Point of origin.	Commodity.	Amount—Lbs.
Argentina—S. P. hams.....		17,306
—Smoked sausage.....		11,105
—D. S. bellies.....		22,983
—Canned corned beef.....		318,900
—Cooked hams (tins).....		279
Brazil—Canned corned beef.....		72,000
Canada—Smoked bacon.....		4,579
—Fr. chilled pork.....		60,194
—Fr. chilled beef.....		29,281
—Smo. picnics.....		820
—S. P. hams.....		6,000
—Fresh froz. calf livers.....		400
—Fr. fro. pork bellies.....		3,376
—Fr. hams.....		11,298
—Smo. pork.....		125
—Pork sausage.....		286
—Dried bacon.....		107
Cuba—Smo. sausage.....		524
Denmark—Cooked hams (tins).....		21,138
—Smo. sausage.....		2,764
England—Smo. bacon.....		7,275
Germany—Smo. sausage.....		718
—Smo. ham.....		148
Holland—Cooked sausage (tins).....		2,710
—Cooked ham (tins).....		5,906
—Pork galantine (tins).....		350
Hungary—Cooked ham (tins).....		14,937
—Cooked picnics (tins).....		5,473
Irish Free State—Smo. bacon.....		2,689
Lithuania—Fr. fro. picnics.....		8,786
—Fr. fro. bellies.....		14,845
—Fr. fro. pork.....		31,240
—Fr. fro. hams.....		28,473
—Cooked hams (tins).....		11,141
—Cooked picnics (tins).....		3,911
—Smo. bacon.....		2,041
Poland—Cooked ham (tins).....		201,916
—Smoked bacon.....		7,589
—Cooked sausage.....		850
—Cooked picnics (tins).....		28,028
—Pork lunch, meat (tins).....		5,976
—Spiced hams (tins).....		1,368
Uruguay—Oleo stearine.....		100,000
—Canned corned beef.....		126,000

JULY MEAT IMPORTS

Meat imports in July, 1936:

	Quantity, lbs.	Value.
Fresh, chilled or frozen:		
Beef.....	981,936	\$32,152
Pork.....	1,322,528	178,840
Other.....	31,055	5,073
Canned meats.....	7,517,787	704,416
Beef and veal, cured.....	216,563	17,501
Hams, shoulders.....	1,907,919	479,459
Pork, pickled or salted.....	205,186	34,175
Gelatine, edible.....	141,619	61,714
Beef and mutton tallow.....	11,982,355	467,073
Poultry.....	12,100	6,296
Total.....	23,719,026	\$2,006,699

Of the canned meat imported, 3,132,570 lbs. came from the Argentine and 4,263,361 lbs. from Uruguay. Poland and Danzig supplied 1,141,087 lbs. of the hams, shoulders, and bacon.

LARD EXPORTS

Exports of lard, neutral lard and other cooking fats, July, 1936.

	Lard, lbs.	Other cooking fats, lbs.	Neutral lard, lbs.
Belgium.....			32,022
Germany.....	136,466		
Irish Free State.....	12,297		
Netherlands.....	5,674		22,682
Norway.....	5,400		
Sweden.....	3,750	26	
United Kingdom.....	4,330,874	4,394	19,007
Canada.....	118,230	40	
Costa Rica.....	3,700	158	
Guatemala.....		8,833	
Panama.....	39,520	27,797	
Mexico.....	56,637	22,535	
Bermuda.....	4	6,817	
Cuba.....	2,511,094	64,326	
Neth. W. Indies.....	5,080	4,342	
Haiti, Rep. of.....	45,878		
Argentina.....		8,994	
Colombia.....	116,550	1,800	
Venezuela.....		5,382	
Japan.....		4,381	
Philippine Is.....	30	7,540	
Un. of So. Africa.....	12,880	3,228	
Others.....	28,701	15,896	
Total.....	7,480,941	186,509	73,091
Value.....	\$835,055	\$19,214	\$8,818

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, SEPTEMBER 19, 1936.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.50	11.57 1/2	11.45	11.50ax
Oct.	11.70	11.70	11.55	11.60ax
Dec.	11.80	11.80	11.62 1/2	11.70ax
Mar.	12.07 1/2	12.07 1/2	11.92 1/2	11.80ax
May				11.95
July				12.07 1/2ax

CLEAR BELLIES—

Sept.	13.25ax
Dec.	13.35ax
Jan.	13.50ax

MONDAY, SEPTEMBER 21, 1936.

LARD—				
Sept.	11.30	11.37 1/2	11.22 1/2	11.30
Oct.	11.37 1/2	11.57 1/2	11.35	11.25ax
Dec.	11.57 1/2	11.65	11.42 1/2	11.35
Jan.	11.65	11.70	11.65	11.42ax
Mar.	11.95-92 1/2	11.95	11.75	11.65ax
May				11.75
July				11.95ax

CLEAR BELLIES—

Sept.	13.25ax
Dec.	13.35ax
Jan.	13.50ax

TUESDAY, SEPTEMBER 22, 1936.

LARD—				
Sept.	11.17 1/2	11.17 1/2	11.05	11.15b
Oct.	11.10	11.10	10.92 1/2	11.10b
Dec.	11.25-17 1/2	11.25	11.12 1/2	11.22 1/2-25b
Jan.	11.32 1/2-27 1/2	11.35	11.25	11.32 1/2
Mar.	11.45			11.45
May	11.65-57 1/2	11.65	11.50	11.62 1/2b
July				11.72 1/2ax

CLEAR BELLIES—

Sept.	13.25ax
Dec.	13.35ax
Jan.	13.50ax

WEDNESDAY, SEPTEMBER 23, 1936.

LARD—				
Sept.	11.40	11.40	11.27 1/2	11.37 1/2
Oct.	11.20-22 1/2	11.25	11.20	11.25
Dec.	11.35-42 1/2	11.45	11.35	11.40
Jan.	11.52 1/2	11.55	11.45	11.47 1/2b
Mar.	11.70	11.70	11.60	11.60b
May	11.75	11.87 1/2	11.75	11.90ax
July				11.82 1/2b

CLEAR BELLIES—

Sept.	13.25ax
Dec.	13.30ax
Jan.	13.50ax

THURSDAY, SEPTEMBER 24, 1936.

LARD—				
Sept.	11.42 1/2	11.55	11.42 1/2	11.50-55
Oct.	11.40-42 1/2	11.42 1/2	11.32 1/2	11.42 1/2
Dec.	11.50	11.55	11.45	11.52 1/2b
Jan.	11.57 1/2	11.60	11.55	11.60b
Mar.	11.70			11.70
May	11.85	11.92 1/2	11.82 1/2	11.92 1/2ax
July	12.07 1/2			12.07 1/2

CLEAR BELLIES—

Sept.	13.25ax
Dec.	13.30ax
Jan.	13.50ax

FRIDAY, SEPTEMBER 25, 1936.

LARD—				
Sept.	11.57 1/2	11.57 1/2	11.42 1/2	11.47 1/2
Oct.	11.45	11.45	11.32 1/2	11.35b
Dec.	11.52 1/2-55	11.55	11.40	11.50
Jan.	11.65-11.70	11.70	11.52 1/2	11.57 1/2-60
Mar.				11.70ax
May	11.92 1/2	11.95	11.80	11.90-92 1/2
July				12.00ax

CLEAR BELLIES—

Sept.	13.25b
Dec.	13.30b
Jan.	13.50b

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, September 24, 1936.

REGULAR HAMS.

Green.	*S.P.
8-10	17 1/2
10-12	17 1/2
12-14	18 1/2
14-16	18 1/2
16-18 Range	18

BOILING HAMS.

Green.	*S.P.
16-18	18 1/2
18-20	19 1/2
20-22	19 1/2
16-22 Range	18 1/2

SKINNED HAMS.

Green.	*S.P.
10-12	20 1/2
12-14	20 1/2
14-16	20 1/2
16-18	20 1/2
18-20	17 1/2
20-22	16 1/2
22-24	15 1/2
24-26	15 1/2
26-30	15 1/2
30-35	15 1/2

PICNICS.

Green.	*S.P.
4-6	13 1/2
6-8	13 1/2
8-10	13 1/2
10-12	11
12-14	11
Short Shank 1/2c over.	11 1/2

BELLIES.

(Square cut seedless)
(S. P. 1/2c under D. C.)

Green.	*D.P.
6-8	18 1/2
8-10	18 1/2
10-12	18 1/2
12-14	18 1/2
14-16	18 1/2
16-18	17 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES.

Clear.	Rib.
14-16	14 1/2
16-18	14 1/2
18-20	13 1/2
20-25	13 1/2 @ 13 1/2
25-30	13
30-35	13
35-40	12 1/2
40-50	12 1/2
50-60	12 1/2

D. S. FAT BACKS.

6-8	9 1/2
8-10	9 1/2
10-12	10
12-14	10 1/2
14-16	11 1/2
16-18	12 1/2
18-20	13 1/2
20-25	13 1/2

OTHER D. S. MEATS.

Extra Short Clears.....	35-45	12 1/2a
Extra Short Ribs.....	35-45	12 1/2a
Regular Plates.....	6-8	10 1/2
Clear Plates.....	4-6	9 1/2
Jowl Butts.....		10 1/2
Green Square Jowls.....		13
Green Rough Jowls.....		10 1/2

LARD.

Prime Steam, cash.....	11.52 1/2b
Prime Steam, loose.....	11.00b
Refined, boxed, N. Y.—Export.....	unquoted
Neutral, in tierces.....	12.87 1/2a
Raw Leaf.....	11.25a

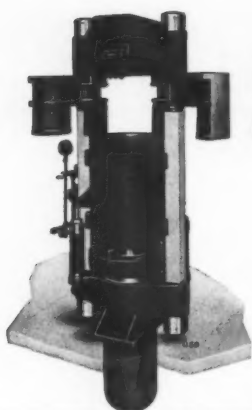
CANNED MEAT EXPORTS

Canned meat exports in July, 1936:

Exports	Quantity, lbs.	Value.
Canned beef.....	149,228	\$42,143
Canned pork.....	604,715	201,965
Canned sausage.....	73,970	20,335
Other canned meats.....	187,229	24,354
Total.....	1,015,142	\$288,797
To insular possessions.....	514,865	

LARD AND GREASE EXPORTS

Exports of lard from New York City, Sept. 1, 1936, to Sept. 23, 1936, totaled 1,117,570 lbs.; greases 1,081,800 lbs.; stearine, 13,600; tallow, 196,000.



The New FRENCH CURB PRESS

Will Give You

MORE GREASE
Purer GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua

Ohio

CONVENTION PROGRAM

(Continued from page 13.)

The dinner will be served aboard an ocean liner, unique in the annals of navigation—the "Good Ship Institute"—and the entire cruise will start and end in the grand ballroom of the Stevens hotel. No winds, storms, rocky seas or treacherous reefs will dismay this ship's crew and passengers or hamper the novel entertainment which will be offered during this four-hour cruise.

Passengers aboard this liner will view such sights as the New York sky line, Statue of Liberty, Atlantic City, Washington in the distance, Norfolk and the Carolinas. This will be no moving picture tour, but a "third dimensional" spectacle offered within the confines of the Stevens ball room.

A thrill will be awaiting all who are at the rail when the gangplank is drawn aboard and the ship's siren indicates that another liner is putting out to sea. The Institute urges that all wishing to embark on this thrilling cruise indicate their intentions immediately. Naturally, accommodations for passengers on this new liner are limited, and in order to avoid disappointment, members and associate members of the Institute should send their applications to the Institute's offices as soon as possible.

Ladies are especially invited, this event combining both the annual dinner and "ladies' night" events.

Discussions on sales problems, the re-

tailer's side of the sausage business, outlook for sausage meat supplies and other topics of timely interest relating to sausage manufacture will be discussed at the annual meeting of the sausage division of the Institute on Friday morning, October 9.

Sales Problems and Sausage

George M. Lewis, associate director of the Institute's Department of Marketing, will release the latest facts and figures on the outlook for supplies. A successful Chicago meat merchandiser, George A. Steindl, will talk on "Retailing Sausage and Ready-to-Serve Meats."

The question "Why Do We Use Sugar in Curing Meat?" will be answered by Dr. W. Lee Lewis, director of the Institute's Department of Scientific Research, while "Accounting in a Sausage Plant" will be discussed by G. E. Duwe of Mickelberry's Food Products Co.

A representative of the Kraft-Phenix Cheese Co., Chicago, Timothy Baldwin, will talk on one of the most interesting and timely subjects on this year's program—"Types of Refrigeration and Insulation for Delivery and Route Trucks."

Science and Accounting

Other speakers, developing additional topics of outstanding interest, will round out one of the most complete sausage programs in recent years.

Program for the chemistry section, of which Dr. L. M. Tolman is program chairman and E. N. Wentworth is presiding chairman, will offer a wide variety of discussions on developments in the field of scientific research in the meat industry. This section will not meet separately as such, but will present its reports in other meetings.

Although the complete program for the accounting section is not yet available, there will be a round table discussion of accounting questions and talks on the current accounting problems of meat packing companies.

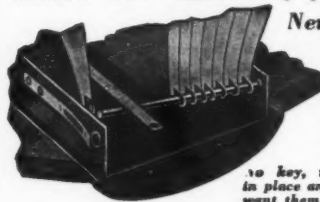
Programs of the meetings of the operating, engineering and construction and sales and advertising sections appeared in the September 19 issue of THE NATIONAL PROVISIONER. Complete official program of all sessions will be given in the October 3 issue.

Exhibits a Feature

Exhibits of packinghouse equipment and materials will be a feature of the convention, as usual. This exhibition will be held in the Marble Room on the main floor and in the Art Hall on floor A of the Blackstone hotel. Exhibits will be open on Friday, October 9, from 8 a. m. to 10 p. m.; Saturday, October 10, 8 a. m. to 6 p. m.; Sunday, October 11, 10 a. m. to 6 p. m.; Monday, October 12, 8 a. m. to 10 p. m.; Tuesday, October 13, 8 a. m. to 6 p. m. Exhibits will be closed during convention sessions on these days.

A COMPLETE VOLUME

of 26 issues of The National Provisioner can be kept handy for reference to items of trade information or valuable trade statistics by putting them in our



New Multiple Binder

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Sold at cost to subscribers at \$1.50 plus 20c postage. Send us your order today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago, Ill.

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallow

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings

NEW YORK CITY

43rd & 44th Streets
First Ave. and East River

Telephone
Murray Hill 4-2900

TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW—A moderate volume of trade but a strong market prevailed in tallow at New York again the past week, with extra changing hands at 7½c f.o.b., or ¼c better than the previous week. At times soapers were displaying a little more interest in raw materials but they were not willing to readily follow sellers' ideas. Following business at the new level on this move, some were inclined to hold extra for as high as 7½ and 7½c delivered. Again there was no abundance of supplies on the market and this with foreign tallow out of the picture plus a belief that consumers must steadily replenish supplies owing to a good business in finished product, created more or less bullishness.

At New York special was quoted at 7c, extra 7½c f.o.b. and edible 9½c f.o.b.

At Chicago, a fair inquiry was apparent in the tallow market with offerings modest and the tone rather strong. Edible was quoted at 8½c, fancy 7½c, prime packers 7½c, special 7½c, No. 1 at 7c.

On the New York Produce Exchange tallow futures were moderately active but stronger, advancing 10 to 15 points for the week, with October selling at 7.15c and December at 7.35c.

At the London auction this week, 429 packages were offered and 189 sold with mutton quoted 26 to 30s, up 1s to off 1s from previous sales, beef 23s@28s6d, up 1s to 2s6d, and mixed at 19s6d@23s6d, up 6d.

At Liverpool Argentine frigorifico tallow, September-October, was quoted at 23s9d, off 9d on the week, while Australian good mixed at Liverpool, September-October was quoted at 24s, up 3d on the week.

STEARINE—The market was easier at New York for oleo the past week with sales at 10c, a decline of ¾ to ½c from the previous week, with the market later quoted at 10½c nominal. At Chicago, oleo was quoted at 10½c, unchanged the quotation for the previous week.

OLEO OIL—The market was quiet and steady at New York with extra quoted at 10¼@11½c, prime 10¼@11c and lower grades 9¼ to 10½c. At Chicago extra was quoted at 11c, unchanged on the week.

(See page 36 for later markets.)

LARD OIL—Demand was moderate and the market unchanged at New York, with No. 1 quoted at 9½c, No. 2 at 9¼c, extra 10½c, extra No. 1 at 9½c, prime edible 14½c, inedible 12c and extra winter strained 11c.

NEATSFOOT OIL—The market was quiet and unchanged at New York, with

cold test at 16c, extra 10c, extra No. 1 at 9½c, pure 11½c and special 11c.

GREASES—Outside house grease was reported to have been worked at 7c delivered, with indications that that price had been mentioned locally at New York, but without any business coming to light. There was no pressure of offerings from producers but, on the other hand, consumer demand was moderate. Firmness in tallow made for firm ideas on the part of grease producers, particularly as there is no great quantity on offer. Soapers were inclined to mark time at the moment.

At New York, choice white grease was quoted at 8½@8½c, A white 7½c, B white 7½c and yellow and house 6½@7c.

At Chicago, there was little change in the grease market during the week, with offerings on the whole very moderate and the undertone steady. Choice white all hog was quoted at 7½c, A white 7½c, B white 7½c, yellow 6½@7c according to quality, and brown at 6½c.

BY-PRODUCTS MARKETS

Chicago, September 24, 1936.

Blood.

Blood market nominal. South American offered October forward at \$3.45@3.50, c.i.f.

	Unit.	Ammonia.
Unground	\$	@4.25c.

Digester Feed Tankage Materials.

Market nominal. Ordinary grades, low test, quoted at \$4.00@4.15 & 10c.

Unground, 10 to 12% ammonia	\$	@4.25 & 10c n.
Unground, 8 to 10%	4.25	@4.35 & 10c
Liquid stick	2.50	

Packinghouse Feeds.

Prices for packinghouse feeds easier with outlet fair.

	Carlota.	Per ton.
Digester tankage meat meal, 60%	@60.00	
Meat and bone scraps, 50%	@55.00	
Steam bone meal, 65%, special feeding, per ton	@27.50	
Raw bone meal for feeding	@35.00	

Dry Rendered Tankage.

Market quiet and nominal.

Hard pressed and exp. unground per unit protein	\$.85 @ .95
Soft, prod. pork, ac. grease & quality, ton	@55.00
Soft prod. beef, ac. grease & quality, ton	@50.00

Fertilizer Materials.

Market nominal, prices quoted f.o.b. Chicago, in bulk.

High grd. tankage, ground, 10@12% am.	\$	@ 3.50 & 10c
Bone tankage, ungrd., low gr., per ton	@20.00	
Hoof meal	2.90@ 3.00	

Gelatine and Glue Stocks.

Market unchanged. Jaws, skulls and knuckles continue in good demand.

Calf trimmings	\$	@28.00
Sinews, pizzles	@20.00	
Cattle jaws, skulls and knuckles	26.00@26.50	
Hide trimmings	@15.00	
Pig skin scraps and trim, per lb.	5½c @ 5½c	

Animal Hair.

Market quiet. Inquiries for summer coil dried in car lots.

Coil and field dried hog hair	2	@3½c
Winter coil dried	3½	@3½c
Processed, black winter, per lb.	5	@8c
Processed, summer	@4c	
Cattle switches, each*	1½	@1½c

*According to count.

Horns, Bones and Hoofs.

Junk bones quoted c.a.f. Chicago, per ton basis.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	28.00@30.00c.
Junk bones	17.50@18.50

(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Bone meal market steady.

	Per ton.
Steam, ground, 3 & 50	\$18.50@19.50
Steam, ground, 2 & 27	@17.75

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: Oct.-Nov. 1936	\$	@25.50
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal	@ 4.25
Blood, dried, 16%, per unit	@ 4.25	
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	3.25 & 10c	
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c. i. f.	@43.00	
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c	
Soda nitrate, per net ton: bulk, Oct. 1936 to June 1937, inclusive	@25.50	
in 200-lb. bags	@26.80	
in 100-lb. bags	@27.50	
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.00 & 10c	
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	4.00 & 10c	

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c. i. f.	@24.75
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	@29.00
Superphosphate, bulb. f.o.b. Baltimore, per ton, 16% flat	@ 8.00

Dry Rendered Tankage

50% unground	@ 85c
60% ground	@ 90c

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, Sept. 23, 1936.

Dried blood is held at \$4.25 per unit of ammonia, f.o.b. New York, last sale having been made at \$4.20, and it looks as though the price might work a little lower because South American ground dried blood is now offered at \$3.45, c.i.f.,

and no doubt bids a little under this could be worked.

Tankage, ground and unground, suitable for feeding is held at about \$4.00 and 10c, f.o.b., local shipping points.

Dry rendered tankage is lower in price with a limited amount of buying interest.

In general, the markets are a little easier all around and trading has slowed up somewhat.

TALLOW FUTURE TRADING

Tallow transactions at New York for the week:

SATURDAY, SEPTEMBER 19, 1936.			
	High.	Low.	Close.
Sept.	6.00@7.35
Oct.	7.16@7.30
Nov.	7.25
Dec.	7.39@7.43
Jan.	9.39@9.60
Feb.	7.45

MONDAY, SEPTEMBER 21, 1936.			
Sept.	7.60
Oct.	7.15@7.30
Nov.	7.25
Dec.	7.40@7.45
Jan.	7.45@7.60
Feb.	7.50

TUESDAY, SEPTEMBER 22, 1936.			
Sept.	7.00@7.40
Oct.	7.15
Nov.	7.25
Dec.	7.35@7.45
Jan.	7.35@7.60
Feb.	*7.45

WEDNESDAY, SEPTEMBER 23, 1936.			
Sept.	7.00@7.35
Oct.	7.15	7.15	7.08@7.30
Nov.	*7.25
Dec.	7.35	7.35	7.35
Jan.	7.35@7.55
Feb.	*7.45

THURSDAY, SEPTEMBER 24, 1936.			
Sept.	7.00@7.35
Oct.	7.15@7.30
Nov.	*7.25
Dec.	7.35	7.35	7.30@7.40
Jan.	7.35@7.55
Feb.	*7.45

FRIDAY, SEPTEMBER 25, 1936.			
Sept.	7.05@7.35
Oct.	7.18
Nov.	7.25
Dec.	7.30@7.36
Jan.	7.35@7.45
Feb.	7.45

*Nominal: tbid.

CANNED MEAT IMPORT TAX

A campaign to secure an increase in the tariff on canned meats from the present 6 cents per lb. to 9 cents per lb.—maximum increase permitted under the flexible provisions of the tariff act—has been instituted by the American National Live Stock Association, the National Wool Growers' Association and other organizations of livestock producers. A petition addressed to the U. S. Tariff Commission points out that imports of canned meats increased from less than 19,000,000 lbs. in 1931 to nearly 77,000,000 lbs. in 1935, while imports for the first seven months of this year have totaled 57,811,000 lbs. The petition declares the 6-cent duty is inadequate to give the American farmer a reasonable chance to compete for domestic business.

CASING EXPORTS AND IMPORTS

Foreign trade in casings during July, 1936:

EXPORTS.			
	Hog. lbs.	Beef. lbs.	Other. lbs.
Austria	61,028
Belgium	7,181	155,633
Denmark	108,091
Estonia	6,855
France	1,869	95,789	6,398
Germany	114,952	281,955	13,526
Italy	2,844	234,590	8,218
Netherlands	39,029	59,857
Norway	20,793	907
Danzig	4,258
Spain	45,996	132,213
Sweden	122,206	677
Switzerland	45,957	1,118
United Kingdom	508,758	61,871	30,126
Canada	1,825	14,268	19,418
Panama	28,514
Cuba	6,864	831
Australia	60,624	6,998
New Zealand	41,175	9,529
Others	3,104	1,410	4,206
Total	831,705	1,432,694	101,942
Value	\$463,628	\$97,321	\$97,289

IMPORTS.			
	Sheep, lamb, and goat. lbs.	Others. lbs.	
Germany	2,282
Netherlands	11,109
U. S. S. R. (Russia)	34,226
United Kingdom	30,962
Canada	11,489	114,259
Argentina	17,939	368,272
Brazil	104,424
Chile	110,953	14,937
Peru	2,304
Uruguay	170,902
British India	19,141
China	16,410	41,046
Iraq	18,990
Japan	6,494
Turkey	3,585
Australia	111,020	14,861
New Zealand	16,961
Morocco	25,057
Others	8,506	1,224
Total	491,121	866,489
Value	\$390,761	\$90,840

JULY MEAT EXPORTS

Meat exports during July, 1936:

	Quantity. lbs.	Value.
Pork, fresh or frozen:		
Carcasses	50	\$16
Loins and other cuts	101,847	19,114
Hams and shoulders, cured	6,556,757	1,430,989
Bacon	628,954	100,984
Cumberland and Wiltshires	10,760	2,691
Other cured pork	1,354,842	158,462
Sausage, not canned	79,152	16,842
Beef and veal:		
Fresh or frozen	295,893	45,834
Pickled or cured	856,542	67,683
Mutton and lambs	28,785	6,116
Sausage ingredients, cured	194,620	14,901
Fresh, frozen or cured:		
Kidneys	634,766	87,416
Livers	177,112	24,073
Tongues	226,252	38,133
Poultry and game, fresh	114,299	25,592
Total	11,252,631	\$2,038,846

MORE HOGS IN GERMANY

Hog numbers in Germany totaled 22,190,000 head in June, 1936, according to the official hog census taken at that time. This was a gain of about 10.7 per cent over hog population in Germany in the like period a year earlier. Greatest percentage increases were in sucklings, brood sows and young sows. The government states that shortage of 1935 has been removed and the level of 1934 has about been reached. U. S. Department of Commerce reports the gain in number of sucklings and sows would seem to indicate a continued increase in Germany's pork supply.

OIL FUTURES AT CHICAGO

A report recommending establishment of a futures market for cottonseed oil on the Chicago Board of Trade was approved this week by directors of the exchange. After further study the proposal will be submitted to a vote by Board of Trade members. Chicago has become increasingly important as a center for cotton oil use. Receipts in 1935 totaled 165,647,000 lbs., while shipments amounted to 43,367,000 lbs. Similar futures markets are located in New York, New Orleans and Memphis.

TAX ON OILS UPHELD

Injunctions restraining collection of processing taxes on coconut and palm oils from two soap companies were dissolved recently by the U. S. Circuit Court of Appeals at St. Louis, Mo. The court held that the constitutionality of the law was a matter that need not be settled since the soap manufacturers had adequate remedy at law to recover whatever amounts they had paid. The two firms declared they had paid \$315,053 in taxes since the law became effective.

VEGETABLE OIL IMPORTS

Foreign trade in vegetable oils and oil bearing seeds, July, 1936:

IMPORTS.		
	Quantity, lbs.	Value.
Vegetable oils and seeds:		
Copra (free)	34,832,377	\$710,886
Sesame seed	2,619,974	88,706
Peanut oil	195,415	15,438
Sunflowerseed oil	4,995,537	275,724
Corn oil	2,881,828	173,485
Palm kernel oil	1,905,751	76,633
Babassu nuts and kernels	3,836,237
Palm nuts and kernels	3,378,836
Inedible vegetable oils:		
Cottonseed oil	7,461,743	421,409
Coconut oil	33,837,270	1,252,010
Palm oil	24,666,655	733,471
Soybean oil	9,515	786

VEGETABLE OIL EXPORTS

Exports of vegetable oils and oil bearing seeds, July, 1936:

EXPORTS.		
	Quantity, lbs.	Value.
Cottonseed oil, refined	337,547	\$ 37,808
Cottonseed oil, crude	8,713	572
Corn oil	69,355	5,577
Cocconut oil, inedible	835,912	39,598
Vegetable soap stock	1,324,014	59,833
Soybean oil	457,596	29,866
Other expressed oils and fats, inedible	249,891	18,361

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Sept. 23, 1936.—Refined cottonseed oil, 31s 6d, Egyptian crude cottonseed oil, 29s.

Watch "Wanted" page for bargains.

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

CONSIDERABLE activity and a rather steady tone featured the cotton oil futures market again the past week. Prices fluctuated back and forth over a modest range, but displayed a surprisingly steady undertone in view of the developments in allied markets. Cotton oil was off about 40 to 50 points from the season's best level while during the same time lard dropped about 1½c per pound.

Action of the oil market was more or less traceable to the belief that the year's outturn will be exceeded by the year's demands, with the result that the carryover at the end of this season will be smaller than it was at the end of last season. In some quarters there was a tendency to look for a slightly larger October cotton report than a month ago but this idea is not shared by the entire trade as some are of the opinion that the government may lower its September estimate slightly.

There was quite a little evening up in the September oil position, but this failed to have much influence on the balance of the list. With crude oil in the South selling at better than 1½c over futures, there was quite active hedge selling during the week but houses with Southern and trade connections absorbed this pressure and kept the ring bare of surplus offerings. In some cases mills appeared to be selling crude oil and buying futures, serving to offset a slightly easier tone in crude markets.

Lard and Oil Spread Narrows

The fact that the lard-oil spread continues to narrow created some apprehension relative to distribution of compound, and consequently more or less uncertainty relative to oil consumption in the immediate future. Reports from cash circles however, indicated that a satisfactory business was passing and many were optimistic concerning distribution during September.

Rather heavy rains in the Western cotton belt attracted quite a little attention at times, as cotton over the belt has generally now reached the point where rains are not required. In fact heavy moisture may interfere with picking in some sections and delay harvest in others. Likewise it may damage the grade of open cotton, and may cause some sprouting of seed if it continued.

The seed market was easier in the South this week. In Texas seed was quoted at \$34.00 per ton and in the Southeast and Valley at \$38.00 per ton, with quite a little changing hands in the Valley at \$2.00 per ton under the previous level.

The government ginning report to Sept. 16 showed ginnings of 3,707,142

bales against 2,315,831 bales the same time last year, and 3,219,794 bales two years ago.

COCOANUT OIL—Market was very steady at New York and while it was felt that January might be done at 6c on bids, sellers were quoting 6½c. Nearby oil was 6½c nominal, ¼@½c better than the previous week.

CORN OIL—Largely nominal conditions still prevailed in this market with 9½c indicated in most quarters at New York.

SOYA BEAN OIL—A scattered trade at 8c was reported at New York although mills were quoting 8½c for November-December.

PALM OIL—Improvement in demand resulted in a firmer market at New York with spot Nigre quoted at 5c, shipment Nigre 4.55c, 12½ per cent soft February-March 4.80c and Sumatra oil, July forward, 4¼@4½c.

PALM KERNEL OIL—The market was quoted at 5½c nominal for January forward at New York.

OLIVE OIL—Market was quiet but steady at New York at 9c for tanks.

PEANUT OIL—Demand was rather quiet, owing to easiness in cotton oil but peanut oil was steady and quoted at 9½c New York.

COTTONSEED OIL—Crude markets were barely steady, but more active with quite a little trading in the Valley at 8½ and 8¾c while in the Southeast

there were sales at 8¾c with that figure bid and in Texas sales at 8½ and 8¾c.

Market transactions at New York:

Friday, September 18, 1936.

	Sales.	Range— High. Low.	Closing— Bid. Asked.
Spot.			a
Sept.	4	1050 1045	1032 a 1040
Oct.	6	1043 1033	1036 a trad
Nov.			1035 a nom
Dec.	15	1045 1036	1036 a trad
Jan.	7	1043 1036	1037 a 1038
Feb.			1035 a nom
Mar.	69	1055 1043	1045 a trad
April.			1045 a nom

Saturday, September 19, 1936.

Spot.			a
Sept.			1030 a 1055
Oct.	3	1033 1033	1033 a trad
Nov.			1030 a nom
Dec.	5	1031 1030	1031 a 1034
Jan.			1031 a 1035
Feb.			1035 a nom
Mar.	24	1045 1037	1039 a trad
April.			1040 a nom

Monday, September 21, 1936.

Spot.			a
Sept.	3	1025 1020	1020 a trad
Oct.	5	1020 1020	1012 a 1015
Nov.			1015 a nom
Dec.	16	1026 1015	1015 a trad
Jan.	7	1027 1017	1015 a 1018
Feb.			1015 a nom
Mar.	92	1036 1022	1021 a 1023
April.			1021 a nom

Tuesday, September 22, 1936.

Spot.			a
Sept.	1	1030 1030	1030 a trad
Oct.	1	1010 1010	1015 a 1022
Nov.			1020 a nom
Dec.	22	1020 1010	1020 a 1025
Jan.	8	1024 1011	1021 a 1026
Feb.			1020 a nom
Mar.	82	1032 1017	1032 a trad
April.			1030 a nom

Wednesday, September 23, 1936.

Spot.			a
Sept.	2	1023 1023	1023 a trad
Oct.	19	1022 1018	1018 a trad
Nov.			1020 a nom
Dec.	35	1028 1021	1021 a trad
Jan.	12	1030 1022	1021 a 1024
Feb.			1020 a nom
Mar.	73	1035 1029	1028 a 1030
April.			1030 a nom

Thursday, September 24, 1936.

Sept.		1030 1029	1026 a nom
Oct.		1016 1014	1012 a nom
Dec.		1025 1020	1021 a trad
Jan.		1025 1023	1023 a nom
Mar.		1035 1025	1030 a trad

(See page 36 for later markets.)

Watch Classified page for bargains.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 24, 1936—

Crude oil remained in narrow limits so far this week, with heavy trading at 8½@8¾c all directions. Price is being held down by the especially swift and persistent movement of seed. From very heavy ginnings for the last period estimated this may continue for another thirty to sixty days. Quality of seed and crude oil may be low grades in certain parts of the West and very high grades in parts of the Cotton Belt, east of the river, due to excessive rains and dry weather respectively.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, September 17, 1936.—Forty-three per cent cotton seed cake and meal, basis, Dallas, for interstate shipment, \$33.50. Prime cottonseed oil was quoted at Dallas at 8½@8¾c.

Week ending September 26, 1936

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were easier at the close of the week, as a result of further liquidation, weakness in hogs and unsettlement, brought about over prospects of devaluation of the French franc. Top hogs, \$10.15.

Cottonseed Oil

Cotton oil eased slightly with the other markets and unsettling foreign developments, but continued stubborn to selling. Crude, 8% @ 8 3/4 c.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept., \$10.25@10.30; Oct., \$10.13; Dec., \$10.18; Jan., \$10.18@10.22; Mar., \$10.25@10.26. Tone steady; 82 sales.

Tallow

Tallow, extra 7 1/2 c lb., f.o.b.

Stearine

Stearine, 10c, sales.

Friday's Lard Markets

New York, September 25, 1936.—Prices are for export. Lard, prime western \$11.65@11.75; middle western, \$11.55@11.65; city, 11% @ 11 1/2 c; refined Continent, 11% @ 12c; South American, 12@12 1/2 c; Brazil kegs, 12% @ 12 1/4 c; compound, 12c in carlots.

BRITISH PROVISION MARKETS

(Special Cable to the National Provisioner.)

Liverpool, September 25, 1936—General provision market steady but dull; very poor demand for hams; lard steady and firm.

Friday's prices were: Hams, American cut, 80s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 78s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 84s; Canadian Cumberlands, 77s; spot lard, 58s.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool, on September 9, 1936, with comparisons:

	Sept. 9, 1936.	Sept. 2, 1936.	Sept. 11, 1935.
American green bellies.....	\$17.37	\$17.30	nom.
Danish Wiltshire sides.....	22.55	22.47	18.73
Canadian green sides.....	20.30	20.56	17.40
American short cut green hams.....	19.45	19.72	23.13
American refined lard.....	13.81	13.67	16.14

Watch Classified page for bargains in equipment.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to September 25, 1936, show exports from that country were as follows: To the United Kingdom, 155,777 quarters; to the Continent, 2,956. Last week to the United Kingdom 97,403 quarters; to the Continent, 3,464.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended Sept. 25, totaled 177,090 lbs. of lard, 59,500 lbs. of bacon and tallow, none.

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in July, 1936, totaled 103 tons, valued at \$3,740. No cottonseed cake was exported during July.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on September 24, 1936:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, 300-500 lbs.1:				
Choice	\$15.00@16.00			
Good	13.50@15.00			
Medium	10.00@13.50		\$11.00@13.00	
Common (plain)	9.00@10.00		10.00@11.00	
STEERS, 500-600 lbs.:				
Prime			16.00@16.50	\$15.50@16.50
Choice	15.00@16.00		15.00@16.00	14.50@15.00
Good	13.00@15.00		13.00@15.00	13.00@14.50
Medium	10.00@13.00		11.00@13.00	11.50@13.00
Common (plain)	9.00@10.00		10.00@11.00	10.00@11.50
STEERS, 600-700 lbs.:				
Prime			15.50@16.00	15.50@16.50
Choice	14.50@15.00		14.00@15.50	14.50@15.50
Good	12.50@14.50		13.00@14.00	13.00@14.50
Medium	11.00@12.50	\$11.00@13.00	11.50@13.00	11.50@13.00
STEERS, 700 lbs. up:				
Prime		14.50@15.00	15.00@15.50	15.50@16.50
Choice	14.00@14.50	14.00@14.50	13.50@15.00	14.50@15.50
Good	12.50@14.00	13.00@14.00	12.50@13.50	13.00@14.50
COWS:				
Choice				
Good	9.50@10.50	10.00@11.00	10.50@11.50	11.00@11.50
Medium	8.50@ 9.50	9.50@10.00	9.50@10.50	10.50@11.00
Common (plain)	8.00@ 8.50	9.00@ 9.50	8.50@ 9.50	9.50@10.50
Fresh Veal:				
VEAL:				
Choice	16.00@17.00	17.00@18.00	18.00@19.00	15.00@16.00
Good	15.00@16.00	15.00@17.00	15.00@18.00	14.00@15.00
Medium	13.00@15.00	13.00@15.00	13.00@15.00	12.00@14.00
Common (plain)	11.00@13.00	11.00@13.00	11.00@13.00	11.00@12.00
CALF:				
Good	11.00@12.00		13.00@14.00	
Medium	10.00@11.00		11.00@13.00	
Common (plain)	9.00@10.00		10.00@11.00	
Fresh Lamb and Mutton:				
LAMBS, 38 lbs. down:				
Choice	16.00@17.00	16.50@17.50	17.00@18.00	16.00@18.00
Good	15.00@16.00	15.50@16.50	16.00@17.00	15.00@16.00
Medium	14.00@15.00	14.00@15.50	14.50@16.00	14.00@15.00
Common (plain)	12.00@14.00	12.00@14.00	13.00@14.50	12.00@14.00
LAMBS, 39-45 lbs.:				
Choice	16.00@17.00	16.50@17.50	16.50@17.50	16.00@18.00
Good	15.00@16.00	15.50@16.50	15.50@17.00	15.00@16.00
Medium	14.00@15.00	14.00@15.50	14.50@15.50	14.00@15.00
Common (plain)				12.00@14.00
LAMBS, 46-55 lbs.:				
Choice	16.50@17.00	16.50@17.50	16.50@17.50	16.00@18.00
Good	16.00@16.50	15.50@16.50	16.00@17.00	15.00@16.00
MUTTON, Ewe, 70 lbs. down:				
Good	8.00@ 9.00	8.50@10.00	8.50@ 9.50	9.00@10.00
Medium	7.00@ 8.00	7.00@ 8.50	6.50@ 8.50	8.00@ 9.00
Common (plain)	6.00@ 7.00	6.00@ 7.00	5.50@ 6.50	7.00@ 8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	20.00@21.50	21.00@22.00	20.00@22.00	21.00@23.00
10-12 lbs. av.	19.00@20.50	20.50@21.50	20.00@21.50	21.00@22.00
12-15 lbs. av.	17.50@19.00	19.50@20.50	18.50@20.00	20.00@21.00
16-22 lbs. av.	16.00@17.00	17.00@19.00	17.00@18.00	17.00@19.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lb. av.	15.00@16.00		17.00@18.00	17.00@18.00
PICNICS:				
6-8 lb. av.		17.00@17.50		
BUTTS, Boston Style:				
4-8 lb. av.	18.00@20.00		20.00@21.00	21.00@22.00

LIVE STOCK MARKETS

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, September 24, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt., 140-160 lbs.,					
Good-choice	\$ 8.60@ 9.40	\$ 8.75@ 9.40	\$ 8.00@ 9.15	\$ 8.25@ 9.15	\$ 8.00@ 9.00
Medium	8.00@ 9.10	8.00@ 9.15	7.25@ 8.50	7.75@ 8.75	7.25@ 8.75
Lt. wt., 160-180 lbs.,					
Good-choice	9.10@ 9.90	9.25@ 9.90	8.50@ 9.80	8.75@ 9.75	8.75@ 9.50
Medium	8.35@ 9.35	8.50@ 9.70	8.00@ 9.35	8.40@ 9.25	8.50@ 9.25
Lt. wt., 180-200 lbs.,					
Good-choice	9.35@ 10.15	9.70@ 10.15	9.35@ 9.85	9.25@ 9.90	9.35@ 9.90
Medium	8.85@ 9.85	9.00@ 10.00	8.75@ 9.70	9.00@ 9.60	8.75@ 9.75
Med. wt.,					
200-220 lbs., gd-ch.....	9.85@ 10.25	9.90@ 10.25	9.70@ 9.95	9.60@ 10.00	9.75@ 9.90
220-250 lbs., gd-ch.....	10.00@ 10.25	10.10@ 10.25	9.85@ 9.85	9.60@ 10.00	9.80@ 9.90
Hvy. wt.,					
250-290 lbs., gd-ch.....	9.85@ 10.25	9.90@ 10.25	9.50@ 9.75 nom.	9.50@ 10.00	9.25@ 9.85
290-350 lbs., gd-ch.....	9.50@ 10.20	9.40@ 9.90	9.25@ 9.60 nom.	9.40@ 9.80	8.90@ 9.40
PACKING SOWS:					
275-350 lbs., good.....	8.80@ 9.20	8.50@ 9.00	8.75@ 8.90	8.50@ 9.00	8.50@ 8.85
350-425 lbs., good.....	8.15@ 8.85	8.25@ 8.75	8.65@ 8.85	8.25@ 8.75	8.00@ 8.60
425-550 lbs., good.....	7.65@ 8.60	8.00@ 8.50	8.40@ 8.75	8.00@ 8.50	7.85@ 8.10
275-550 lbs., medium.....	7.50@ 8.90	7.00@ 8.50	8.00@ 8.65	6.75@ 8.60	7.75@ 8.60
SLAUGHTER PIGS, 100-140 lbs.:					
Good-choice	7.50@ 9.15	7.50@ 8.90	6.75@ 8.25	7.25@ 8.50	6.50@ 8.25
Medium	6.75@ 8.65	6.50@ 8.05	6.25@ 8.00	6.75@ 8.00

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice	9.25@ 10.00	9.00@ 10.00	8.75@ 9.75	8.50@ 9.50	8.75@ 9.75
Good	8.50@ 9.25	8.00@ 9.25	8.00@ 9.00	7.50@ 8.85	7.85@ 9.00
Medium	7.25@ 8.50	6.00@ 8.00	6.75@ 8.00	5.75@ 8.60	6.20@ 8.00
Common (plain)	5.25@ 7.50	5.25@ 6.25	5.25@ 6.75	4.50@ 5.75	4.60@ 6.35
STEERS, 900-1100 lbs.,					
Prime	10.00@ 10.50	9.75@ 10.00	9.40@ 9.75
Choice	9.25@ 10.00	9.25@ 10.00	9.00@ 9.85	8.75@ 9.50	9.00@ 10.00
Good	8.50@ 9.25	8.00@ 9.25	8.00@ 9.00	7.85@ 8.85	7.85@ 9.25
Medium	7.25@ 8.50	6.25@ 8.25	6.75@ 8.00	5.75@ 8.00	6.35@ 8.10
Common (plain)	5.75@ 7.50	5.25@ 6.50	5.25@ 6.75	4.50@ 6.00	4.85@ 6.60
STEERS, 1100-1300 lbs.,					
Prime	10.00@ 10.50
Choice	9.25@ 10.00	9.25@ 10.00	8.75@ 9.75	8.75@ 9.40	8.75@ 9.50
Good	8.25@ 9.25	8.25@ 9.25	8.00@ 9.00	7.55@ 8.75	7.75@ 9.00
Medium	7.25@ 8.75	6.50@ 8.25	6.75@ 8.00	6.00@ 7.85	6.50@ 8.00
STEERS, 1300-1500 lbs.,					
Prime	9.75@ 10.25
Choice	8.75@ 10.00	8.75@ 9.50	8.50@ 9.35	8.50@ 9.25	8.60@ 9.15
Good	8.00@ 9.00	8.00@ 9.00	8.00@ 8.75	7.75@ 8.75	7.60@ 8.75
HEIFERS, 550-750 lbs.,					
Choice	9.25@ 10.00	9.00@ 9.75	8.50@ 9.50	8.85@ 9.50	8.50@ 9.50
Good	8.50@ 9.25	8.00@ 9.00	7.50@ 8.50	7.25@ 8.85	7.25@ 8.65
Common (plain), medium.....	4.50@ 8.50	4.50@ 8.00	4.50@ 7.50	4.25@ 7.25	4.25@ 7.40
HEIFERS, 750-900 lbs.,					
Good-choice	7.50@ 10.35	7.25@ 9.00	7.25@ 9.50	7.25@ 9.65
Common (plain), medium.....	4.50@ 8.50	4.50@ 7.50	4.25@ 7.25	4.35@ 7.40
COWS:					
Choice	6.25@ 7.00
Good	5.00@ 6.25	5.00@ 5.75	5.25@ 6.00	5.25@ 6.00	4.85@ 5.65
Common (plain), medium.....	4.00@ 5.00	4.25@ 5.00	4.00@ 5.25	3.75@ 5.25	3.75@ 4.85
Low cutter-cutter	2.75@ 4.00	2.75@ 4.25	3.00@ 4.00	2.50@ 3.75	2.75@ 3.75
BULLS (Yearlings excluded):					
Good (beef)	5.75@ 6.25	5.00@ 5.50	5.00@ 5.50	5.00@ 5.25	5.10@ 5.60
Cutter, com. (plain), med....	4.25@ 5.75	3.75@ 5.25	3.75@ 5.15	3.75@ 5.00	3.50@ 5.25
VEALERS:					
Good-choice	9.00@ 11.50	9.50@ 10.75	6.50@ 7.50	7.00@ 9.00	8.50@ 10.50
Medium	6.50@ 9.00	8.00@ 9.50	5.50@ 6.50	5.50@ 7.00	7.00@ 8.50
Cull-common (plain)	5.50@ 6.50	4.00@ 8.00	3.50@ 5.50	3.50@ 5.50	4.00@ 7.00
CALVES, 250-500 lbs.,					
Good-choice	5.50@ 8.00	6.75@ 8.50	5.00@ 8.00	5.00@ 7.75	6.00@ 8.00
Common (plain), medium.....	4.50@ 5.50	4.00@ 6.75	3.50@ 5.00	3.25@ 5.50	4.50@ 6.25

Slaughter Lambs and Sheep:

LAMBS:					
Choice	9.00@ 9.25	8.75@ 9.50	8.25@ 8.75	8.75@ 9.10	8.75@ 9.15
Good	8.50@ 9.00	8.25@ 8.75	7.75@ 8.25	8.00@ 8.75	8.25@ 8.75
Medium	7.00@ 8.65	6.75@ 8.25	6.75@ 7.75	6.75@ 8.00	7.00@ 8.25
Common (plain)	5.75@ 7.00	5.00@ 6.75	5.50@ 6.75	5.00@ 6.75	5.75@ 7.00
EWES:					
Choice	2.75@ 3.75	3.00@ 3.75	2.25@ 3.50	3.00@ 3.60	2.75@ 3.50
Common (plain), medium.....	1.50@ 2.75	1.50@ 3.00	1.50@ 2.25	1.75@ 3.00	1.50@ 3.00

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Sept. 24, 1936—At 22 concentration points and 9 packing houses in Iowa and Minnesota, trade in hogs was very slow all week. Current prices compared with week ago—heavy weight butchers 25@50c lower, medium weights 40@65c lower, light weights and light lights 50@70c lower, spots off more. Current values, good to choice 200 to 250 lb. hogs, including some 270 lbs., off truck, \$9.40@9.80, most 220-250 lbs., \$9.55 up, long hauls at plants \$9.85 @9.90, rail deliveries \$9.90, few \$10.00; 250 to 290 lb., off truck, \$9.35@9.70, 290 to 350 lb. \$8.75@9.40; better 180 to 200 lb., \$9.10@9.40, merely good 160 to 180 lb. \$8.10@8.65 and comparable light lights, \$7.10@8.10; sows off truck \$8.00 @8.55, off cars \$8.70; extreme weights, truck lots, \$7.60 and under.

Receipts week ended Sept. 24, 1936:

	This week.	Last week.
Friday, Sept. 18.....	13,100	13,200
Saturday, Sept. 19.....	12,000	12,800
Monday, Sept. 21.....	22,200	22,800
Tuesday, Sept. 22.....	12,100	15,400
Wednesday, Sept. 23.....	14,700	17,900
Thursday, Sept. 24.....	13,600	15,900

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Top Prices	Up to 1,050 lbs.	Week ended Sept. 17.	Last week.	Same week 1935.
Toronto	\$ 6.50	\$ 6.50	\$ 7.10
Montreal	6.00	6.00	6.25	6.50
Winnipeg	6.50	6.50	6.50	6.00
Calgary	5.00	4.50	4.50	4.50
Edmonton	4.75	5.00	4.50	4.50
Prince Albert	3.25	3.75
Moose Jaw	4.25	4.50	4.50	4.50
Saskatoon	3.75	5.50	3.50

VEAL CALVES.

Toronto	\$ 8.75	\$ 9.00	\$ 9.00
Montreal	8.00	8.00	8.25
Winnipeg	5.50	6.00	6.50
Calgary	3.50	3.50	4.00
Edmonton	4.00	4.00	4.50
Prince Albert	4.00	4.00	3.75
Moose Jaw	4.50	5.00	5.00
Saskatoon	4.25	4.10	4.50

BACON HOGS.

Toronto	\$ 8.75	\$ 9.00	\$ 9.50
Montreal (1)	9.25	9.25	9.75
Winnipeg (1)	8.50	8.50	8.65
Calgary	8.35	8.35	8.75
Edmonton	8.35	8.35	8.75
Prince Albert	8.25	7.75	8.45
Moose Jaw	8.25	8.25	8.60
Saskatoon	8.25	8.25	8.45

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$ 8.00	\$ 8.50	\$ 7.25
Montreal	7.00	7.25	6.50
Winnipeg	6.00	6.50	5.25
Calgary	5.75	5.75	5.25
Edmonton	5.75	5.75	5.00
Prince Albert	5.25	5.50	4.50
Moose Jaw	5.75	6.00	4.75
Saskatoon	5.50	5.50	4.85

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 19, 1936, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,892	2,957	5,404
Swift & Co.	6,921	2,473	10,491
Morris & Co.	2,351	...	3,872
Wilson & Co.	4,754	3,279	1,150
Anglo-Amer. Prov. Co.	860
G. H. Hammond Co.	3,823
Shippers	14,885	7,722	20,193
Others	10,355	19,744	4,407
Brennan Packing Co., 869 hogs; Western Packing Co., Inc., 1,740 hogs; Agar Packing Co., 1,460 hogs.			
Total	49,811 cattle; 7,432 calves; 43,142 hogs; 51,459 sheep.		

Not including 784 cattle, 1,027 calves, 18,864 hogs and 24,138 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,888	872	2,279	2,673
Cudahy Pkg. Co.	3,374	1,775	1,390	2,085
Morris & Co.	1,702	1,077	...	1,534
Swift & Co.	1,042	1,693	3,398	3,319
Wilson & Co.	3,630	1,730	1,478	1,848
Indpt. Pkg. Co.	259	...
Korablmn Pkg. Co.	1,182	48
Others	9,330	588	3,969	4,601
Total	27,128	7,788	12,773	16,000

Not including 19,855 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	4,328	3,132	3,551
Cudahy Pkg. Co.	6,271	3,947	6,271
Dold Pkg. Co.	1,705	3,668	...
Morris & Co.	3,330	2,333	832
Swift & Co.	6,807	3,422	4,246
Others	...	10,105	...
Eagle Pkg. Co., 26 cattle; Grt. Omaha Pkg. Co., 67 cattle; Geo. Hoffman Pkg., 53 cattle; Lewis Pkg. Co., 647 cattle; Omaha Pkg. Co., 152 cattle; John Roth & Sons, 23 cattle; S. Omaha Pkg. Co., 181 cattle; Lincoln Pkg. Co., 240 cattle; Wilson & Co., 787 cattle.			
Total	24,597 cattle and calves; 26,007 hogs; 14,920 sheep.		

Not including 60 cattle, 1,063 hogs and 8,287 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,985	1,936	4,946	5,768
Swift & Co.	3,525	4,828	4,815	4,406
Morris & Co.	1,171	1,000	606	...
Hunter Pkg. Co.	2,349	1,906	2,811	1,124
Hell Pkg. Co.	...	1,495
Krey Pkg. Co.	...	1,186
Lacide Pkg. Co.	...	821
Shippers	7,883	5,396	13,840	4,107
Others	5,275	196	9,654	925
Total	22,498	15,852	39,674	16,329

Not including 3,582 cattle, 3,576 calves, 21,889 hogs and 1,264 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,337	1,101	6,862	5,543
Armour and Co.	3,349	1,132	5,805	2,978
Others	2,498	29	2,359	389
Total	9,184	2,262	15,226	8,810

Not including 2,203 sheep bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,798	486	4,021	1,601
Armour and Co.	3,410	493	4,114	1,219
Swift & Co.	2,810	483	2,000	1,567
Shippers	4,451	25	4,739	1,433
Others	286	28	44	3
Total	14,755	1,515	14,978	5,823

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,790	1,963	2,514	240
Wilson & Co.	3,346	2,449	2,442	233
Others	275	39	651	...
Total	7,811	4,451	5,607	473

Not including 101 cattle and 846 hogs bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,260	2,480	10,409	1,516
Swift & Co., Balt.	192	...
United D. B. Co.
N. Y.	18
Swift & Co., Harrison	367	...
Armour and Co., Mil.	882	1,267
N. Y. Butchers Dr.
Meat Co.	40
Corkran-Hill	190	...
Van Wagenen & S.
Harrison, N. J.	716	...
R. Gums & Co.	46	89	...	16
Shippers	300	20	48	31
Others	562	801	24	195
Total	4,108	4,637	11,946	1,756

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,966	1,954	1,431	3,388
Swift & Co.	2,985	2,172	1,196	3,340
City Pkg. Co.	268	70	149	...
Blue Bonnet Pkg. Co.	112	28	152	15
H. Rosenthal Pkg. Co.	39	...	28	...
Total	6,368	4,233	2,956	6,743

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,476	1,057	1,087	605
Dold Pkg. Co.	1,098	163	1,353	17
Wichita D. B. Co.	32
Dunn-Ostertag	158
Fred W. Dold	143
Sundowner Pkg. Co.	82	...	88	...
So. West Beef Co.	34	623
Total	3,023	1,220	3,714	623

Not including 2,794 hogs and 276 sheep bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,134	288	1,479	22,521
Swift & Co.	1,017	233	1,800	27,773
Others	2,301	486	1,772	27,901
Total	4,452	1,007	4,851	78,195

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	6,894	3,623	12,031	7,067
Cudahy Pkg. Co.	1,084	1,364
Swift & Co.	7,329	4,504	17,208	11,982
United Pkg. Co.	3,030	320
Others	2,233	476	5,060	654
Total	20,570	10,257	34,299	19,703

Not including 1,859 cattle, 58 hogs and 28 sheep bought direct.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	2,173	1,117	9,594	2,802
Armour and Co.	645	296	1,554	75
Hilgemeier Bros.	5	...	851	...
Stumpf Bros.	124	...
Schussler Pkg. Co.	24	...	136	...
Ind. Prov. Co.	94	...	23	...
Meier Pkg. Co.	92	8	214	13
Maaas Hartman Co.	56	5
Art Wabnitz	12	75	...	27
Shippers	2,578	167	16,448	6,206
Others	843	167	136	420
Total	6,522	3,361	29,162	9,633

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	...	37	...	450
E. Kahn's Sons.	1,047	282	5,578	1,581
Lohrey Pkg. Co.	10	...	234	...
H. H. Meyer Pkg. Co.	24	...	2,894	...
J. Schlachter's Son.	267	195	...	78
F. & F. Schroth P. Co.	21	...	1,790	...
J. F. Stegner & Co.	491	135	...	79
Shippers	515	100	2,455	1,320
Others	2,321	865	482	370
Total	4,596	1,614	13,422	3,878

Not including 722 cattle, 130 calves, 1911 hogs and 2272 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended Sept. 19.	Prev. week.	Cor. week, 1935.
Chicago	49,811	46,345	42,672
Kansas City	27,128	30,553	25,949
Omaha	24,597	22,489	19,055
East St. Louis	22,498	23,289	36,157
St. Joseph	9,184	9,007	6,704
Sioux City	14,755	15,191	10,738
Oklahoma City	7,811	7,785	5,907
Wichita	3,023	3,113	2,813
St. Paul	4,452	4,201	4,801
Denver	20,570	18,089	14,431
Milwaukee	4,108	3,596	3,848
Indianapolis	6,522	6,831	6,572
Cincinnati	4,596	3,104	4,173
Ft. Worth	6,368	9,526	...
Total	204,993	203,109	183,820

*Cattle and calves.

HOGS.

	Week ended Sept. 19.	Prev. week.	Cor. week, 1935.
Chicago	49,142	35,102	25,789
Kansas City	12,773	12,144	9,462
Omaha	26,507	24,294	18,141
East St. Louis	39,674	37,494	25,741
St. Joseph	15,226	12,474	8,595
Sioux City	14,978	13,753	9,351
Oklahoma City	5,807	7,146	5,599
Wichita	3,714	3,338	2,772
Denver	4,851	5,138	3,110
St. Paul	34,299	27,132	9,580
Milwaukee	11,946	9,359	6,033
Indianapolis	29,162	26,418	20,606
Cincinnati	13,422	13,525	11,477
Ft. Worth	2,956	8,242	...
Total	258,357	230,559	156,256

SHEEP.

	Week ended Sept. 19.	Prev. week.	Cor. week, 1935.
Chicago	51,459	31,290	44,918
Kansas City	16,080	15,908	13,310
Omaha	14,920	12,193	9,062

East St. Louis	16,329	15,236	13,684
St. Joseph	8,810	16,503	8,191
Sioux City	5,823	7,579	7,597
Oklahoma City	473	1,368	676
Wichita	623	955	466
Denver	78,195	85,633	38,949
St. Paul	19,703	28,834	28,250
Milwaukee	1,730	2,262	2,743
Indianapolis	9,633	7,749	7,978
Cincinnati	3,878	2,653	6,727
Ft. Worth	6,743	5,273	...
Total	234,406	233,420	182,551

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 14	21,181	3,695	12,106	22,551
Tues., Sept. 15	10,066	2,263	14,237	12,556
Wed., Sept. 16	11,598	1,630	13,109	13,730
Thurs., Sept. 17	6,213	1,194	10,379	9,884
Fri., Sept. 18	2,153	823	8,624	8,364
Sat., Sept. 19	2,000	200	2,000	4,500
Total this week	53,211	9,605	60,519	71,585
Previous week	47,161	7,182	49,760	63,286
Year ago	45,990	7,515	37,613	63,589
*Two yrs. ago	62,739	20,087	82,161	86,980

*Including 14,015 government cattle and 12,173 government calves.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 14	2,284	179	1,091	5,541
Tues., Sept. 15	4,365	708	210	2,837
Wed., Sept. 16	4,792	440	561	4,319
Thurs., Sept. 17	2,144	122	642	4,218
Fri., Sept. 18	914	108	1,810	2,650
Sat., Sept. 19	100	...	100	800
Total this week	14,599	1,612	4,414	20,385
Previous week	13,940	1,101	6,268	6,552
Year ago	15,249	813	6,516	11,909
Two yrs. ago	16,562	557	8,628	19,966

Total receipts for September and year to date.

	September—	Year—
	1936.	1935.
Cattle	127,351	139,307
Calves	20,854	23,190
Hogs	154,708	116,724
Sheep	174,165	166,377

1936. 1935. 1936. 1935.

Cattle 127,351 139,307 1,514,577 1,338,336

Calves 20,854 23,190 291,619 340,594

Hogs 154,708 116,724 2,614,297 2,505,236

Sheep 174,165 166,377 1,705,380 2,314,441

1936. 1935. 1936. 1935.

RECEIPTS AT CHIEF CENTERS

Week ended September 19, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Sept. 19, 1936	275,000	306,000	382,000
Previous week	279,000	300,000	428,000
1935	319,000	207,000	378,000
1934	7413,000	386,000	498,000
1933	235,000	*1,498,000	438,000

At 11 markets:	Hogs.
Week ended Sept. 19, 1936	234,000
Previous week	224,000
1935	148,000
1934	317,000
1933	*1,295,000
1932	384,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Sept. 19, 1936	217,000	207,000	242,000
Previous week	208,000	186,000	239,000
1935	230,000	119,000	231,000
1934	1329,000	274,000	342,000
1933	190,000	*1,113,000	273,000
1932	208,000	318,000	291,000

*Hog receipts for 1933 include pigs and sows killed by the government.

†Cattle receipts for 1934 include government owned stock.

BUY MORE FEEDER PIGS

More feeder pigs were bought on public markets during August this year than for the same month in any year since 1918. Shipments out totaling 91,103 head were 188.5 per cent larger than those of August, 1935 and 124.4 per cent over the five-year average for the month. Shipments of stocker and feeder cattle at 271,499 head were the largest for August since 1928, except for the government program in 1934. Lamb shipments, while slightly larger than in August, 1935, were the smallest for the month in more than ten years and nearly 25 per cent under the 5-year-average for the month of August.

MEAT AND LIVESTOCK PRICES

Improved consumer demand for meats is expected to be a factor in sustaining livestock prices during the balance of the year, according to the U. S. Bureau of Agricultural Economics. The bureau reports prices of cattle as higher at mid-September than a month earlier while hogs were slightly lower. Relatively high cost of feed as a result of drought may cause the 1936 spring pig crop to be marketed unusually early. However, market effect of larger supplies during next few months is likely to be somewhat offset by a strong demand for storage.

The bureau believes the fairly strong

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending Sept. 19, 1936	8,602	3,433	3,019
Week previous	17,173	2,836	2,628
Same week year ago	9,473½	2,463	2,771
COWS, carcass			
Week ending Sept. 19, 1936	1,064	1,435	1,486
Week previous	2,305	2,106	1,640
Same week year ago	2,060	1,571	1,972
BULLS, carcass			
Week ending Sept. 19, 1936	620	617	11
Week previous	239	792	14
Same week year ago	317½	431	16
VEAL, carcass			
Week ending Sept. 19, 1936	11,922	2,052	647
Week previous	11,897	1,741	686
Same week year ago	11,547	1,784	757
LAMB, carcass			
Week ending Sept. 19, 1936	47,830	14,684	14,002
Week previous	32,168	12,643	13,659
Same week year ago	48,251	14,663	19,007
MUTTON, carcass			
Week ending Sept. 19, 1936	2,512	355	889
Week previous	3,160	293	722
Same week year ago	2,731	672	390
PORK CUTS, lbs.			
Week ending Sept. 19, 1936	1,734,304	373,073	319,669
Week previous	1,715,169	358,290	251,550
Same week year ago	1,183,224	285,208	204,417
BEEF CUTS, lbs.			
Week ending Sept. 19, 1936	716,471		
Week previous	383,821		
Same week year ago	469,833		

LOCAL SLAUGHTERS

CATTLE, head	Week ending Sept. 19, 1936	7,784	1,367	
	Week previous	9,417	1,507	
	Same week year ago	8,936	2,209	
CALVES, head	Week ending Sept. 19, 1936	14,045	2,398	
	Week previous	15,266	2,021	
	Same week year ago			
HOGS, head	Week ending Sept. 19, 1936	34,029	12,501	
	Week previous	33,556	12,800	
	Same week year ago	33,269	10,568	
SHEEP, head	Week ending Sept. 19, 1936	49,741	3,767	
	Week previous	63,356	3,624	
	Same week year ago	66,206	7,156	

U. S. INSPECTED HOG KILL

At 8 points week ended September 18:

	Week ended Sept. 18, 1936.	Prev. week, 1935.	Cor.
Chicago	62,061	49,057	39,382
Kansas City, Kans.	27,119	26,469	14,423
Omaha	19,520	18,572	12,417
St. Louis & East St. Louis	38,088	14,703	25,116
St. Joseph	10,310	9,377	6,338
St. Paul	11,723	10,741	7,775
N. Y., Newark and J. C.	34,846	28,083	10,518
Total	238,197	190,562	147,456

NEW YORK LIVE STOCK

Receipts week ended Sept. 18, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,977	9,544	4,714	21,760
Central Union	1,559	1,966		11,847
New York	114	1,931	14,943	3,467
Total	5,650	13,574	19,657	37,074
Previous week	7,903	16,730	19,676	60,254
Two weeks ago	5,993	13,265	17,149	60,148

PACIFIC COAST LIVESTOCK

Receipts five days ended Sept. 18, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,296	2,623	762	3,552
San Francisco	1,630	35	2,600	2,100
Portland	4,060	510	4,075	6,100
DIRECTS—Los Angeles:				
75 cars; sheep, 92 cars.				
San Francisco: Cattle,				
520 head; hogs, 2,100 head; sheep, 4,450 head.				

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

LIVE STOCK BUYER . . .

HOGS a Specialty

H. L. SPARKS & CO.

National Stock Yards, Illinois Telephone: Bridge 6261 or L.D. 513
Springfield, Mo. Telephone 3359



Offices

Detroit, Mich.

Dayton, Ohio

Omaha, Neb.

La Fayette, Ind.

Sioux City, Iowa

Every Day

at
ALL IMPORTANT
MARKETS

KENNETT-MURRAY
Livestock Buying Service

Cincinnati, Ohio

Louisville, Ky.

Indianapolis, Ind.

Nashville, Tenn.

Montgomery, Ala.

Week ending September 26, 1936

Page 39

cattle market in August, in spite of record slaughter supplies for the month, indicates that consumer demand for meats is continuing to improve. This better demand is expected to be a strengthening factor in price of slaughter cattle during the rest of the year. Market receipts of sheep and lambs have been running lower than last year or average and there was a sharp price recovery in slaughter lamb prices early in September.

NASHVILLE MARKETS

Better grades of slaughter cattle were in favor during the last weeks of September at Nashville Union Stockyards, with outlet broad and mostly steady prices. For week ending Sept. 19 practical top was \$8. paid for yearling and steers; vealer prices were trimmed 25 to 50c. Hogs lost 65@95c, late top was 10.35.

About 5,000 cattle and 1350 calves were on the market in the week, compared with 3,339 cattle and 1,929 calves week prior and 5,146 cattle and 1,733 calves on sale corresponding week last year. Nearly 1,550 hogs arrived the past week, as compared with 1,632 on market preceding week and 1,812 same week last year. Sheep receipts totaled about 675 head, mostly lambs, as compared with 1,931 on market previous week and 729 in yards corresponding week last year. Good and choice ewe wether lambs made \$7.50@8.50, with a few \$8.75; common lambs turned \$6.00, with culls at \$4.00.

AMERICAN ROYAL SHOW

Drought, heat and livestock reduction programs have not dampened the enthusiasm of breeders and feeders of meat animals in Western states, as evidenced by plans and livestock entries for the American Royal Livestock show, to be held at Kansas City, October 17 to 24, 1936. A big feature of the show will be activities of the young farmers and livestock producers of tomorrow, of whom some 6,000 will be present. These will include the 4-H club boys and girls, vocational agriculture high school students and members of the Future Farmers of America. Representatives from every state in the Union and Hawaii and Porto Rico have indicated their intention to be present. Low passenger rates have been arranged with all railroads for the period of the show.

PORK CUTTING POINTERS

Pork cutting is the one operation in pork packing where precision is most necessary. Do your men know all they should know about it? Chapter 5 of "PORK PACKING," The National Provisioner's pork plant handbook, is alone worth the price. Write for information.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 19, 1936.

	CATTLE.		
	Week ended Sept. 19.	Prev. week.	Cor. week, 1935.
Chicago	35,710	32,984	29,809
Kansas City	34,911	40,389	32,130
Omaha	25,566	22,958	20,904
East St. Louis	25,071	23,345	30,899
St. Joseph	9,376	10,125	7,324
Sioux City	11,794	12,324	8,907
Wichita	4,243	4,650	3,764
Fort Worth	6,368	9,526
Philadelphia	1,367	1,507	2,209
Indianapolis	2,330	1,873	1,711
N. Y. & Jersey City	7,784	9,417	8,056
Oklahoma City	11,933	12,934	8,809
Cincinnati	5,558	4,275	4,496
Denver	5,242	4,714	5,845
St. Paul	18,337	16,081	12,763
Milwaukee	3,850	3,196	3,304
Total	209,440	210,308	181,920

*Cattle and calves.

HOGS.		
Chicago	62,081	49,057
Kansas City	27,119	26,469
Omaha	19,520	16,572
East St. Louis	38,088	22,290
St. Joseph	12,685	10,741
Sioux City	10,810	9,377
Wichita	5,155	4,696
Fort Worth	2,859	3,242
Philadelphia	12,501	12,800
Indianapolis	10,285	8,986
N. Y. & Jersey City	34,510	35,560
Oklahoma City	6,453	7,808
Cincinnati	10,296	9,934
Denver	4,502	5,107
St. Paul	34,846	28,083
Milwaukee	10,458	7,958
Total	301,705	258,689

SHEEP.		
Chicago	55,432	34,656
Kansas City	16,060	15,908
Omaha	23,848	25,936
East St. Louis	12,222	12,830
St. Joseph	10,624	15,264
Sioux City	4,890	6,741
Wichita	899	853
Fort Worth	6,742	5,273
Philadelphia	3,767	3,624
Indianapolis	2,578	2,556
N. Y. & Jersey City	49,741	63,356
Oklahoma City	473	1,366
Cincinnati	5,384	5,164
Denver	8,933	9,074
St. Paul	19,049	26,208
Milwaukee	1,749	3,196
Total	222,392	233,107

MORE DROUGHT HIDES SOLD

Bids opened September 24 by F.S.C.C. at Washington, D. C., on a total of 99,100 drought cattle hides, 35,750 kips and 65,550 calfskins, divided into 24 lots, resulted in sales of almost all offerings, at prices construed by trade as very good, considering age and quality. Bids on two small lots of 1,025 small packer light calf—10.13 for No. 1's and 9.12 for No. 2's—were declined.

One buyer, J. C. Andresen & Co., New York City, was awarded all cattle hides and most of the skins except 22,025. Included were 15,000 packer No. 1 branded cows at 10.30 and 3,000 No. 2's at 9.30; 15,000 packer No. 1 light native cows at 10.60 and 2,000 No. 2's at 9.60, all stored at Kansas City, Kans.; also 26,100 small packer No. 1 branded cows at 10.20, and 38,000 No. 2's at 8.77½, stored at Middleport, N. Y. Unbranded packer 8/12 lb. calf at Medina, N. Y., sold at 15.83 for No. 1's, with No. 2's at 14.83. Kipskins, 12 lb. up sold at 13.90 for No. 1's and 12.90 for No. 2's, and all-weight branded skins at 11.60 for No. 1's and 10.60 for No. 2's, for both packer take-off at Medina, N. Y., and

small packer skins stored at Middleport, N. Y.

To H. Elkan & Co., Chicago, was awarded 500 packer 8/12 lb. calf at Kansas City at 16.02.

Armand Schmoll, Inc., New York, bought 13,400 packer No. 1 8/12 lb. calf at 15.77, and 3,400 No. 2's at 14.27, at Kansas City.

A. C. Lawrence Leather Co., Peabody, Mass., was awarded 3,400 packer No. 1 8 lb. down calf at 16.27, and 825 No. 2's at 15.27, at Medina, N. Y.; also 325 small packer No. 1 8 lb. down calf and 175 No. 2's at Middleport, N. Y., at same prices.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 19, 1936, were 4,795,000 lbs.; previous week, 3,761,000 lbs.; same week last year, 4,810,000 lbs.; from January 1 to September 19 this year, 154,236,000 lbs.; same period a year ago, 182,280,000 lbs.

Shipments of hides from Chicago for the week ended September 19, 1936, were 4,983,000 lbs.; previous week, 3,995,000 lbs.; same week last year, 5,774,000 lbs.; from January 1 to September 19 this year, 152,040,000 lbs.; same period a year ago, 219,329,000 lbs.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 25, 1936, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Sept. 25.	Prev. week.	Cor. week, 1935.
Spr. nat. str. 15	@15½n 15	@15½n 15	@15½n 15
Hvy. nat. str. 15	@15½n 15	@15½n 15	@15½n 15
Hvy. Tex. str. 15	@15½n 15	@15½n 15	@15½n 15
Hvy. butt brnd'd	@15½n 15	@15½n 15	@15½n 15
stra. 15	@15½n 15	@15½n 15	@15½n 15
Hvy. Col. str. 14½	@15½n 15	@15½n 15	@15½n 15
Ex-light Tex.	@15½n 15	@15½n 15	@15½n 15
stra. 11½	@11½n 11½	@11½n 11½	@11½n 11½
Brnd'd cows. 11½	@11½n 11½	@11½n 11½	@11½n 11½
Hvy. nat. cows. 13½	@13½n 14	@13½n 14	@13½n 14
Lt. nat. cows. 11½	@12 12	@12 12	@12 12
Nat. bulls.	@10½ 10	@10½ 10	@10½ 10
Brnd'd bulls.	@9½ 9	@9½ 9	@9½ 9
Calfskins 20	@21½ 20	@21½ 20	@21½ 20
Kips, nat.	@16½ 16	@16½ 16	@16½ 16
Kips, ov. wt.	@15 15	@15 15	@15 15
Kips, brnd'd.	@13½ 13½	@13½ 13½	@13½ 13½
Slunks, reg.	@1.02½ 1.02½	@1.02½ 1.02½	@1.02½ 1.02½
Slunks, hris. 35	@40 35	@40 35	@40 35

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.			
Nat. all-wts. 11½	@12 11	@11½ 10½	@10½ 10½
Branded 11	@11½ 10½	@11½ 10½	@11½ 10½
Nat. bulls. 9	@9½ 8	@9½ 8	@9½ 8
Brnd'd bulls. 8	@8½ 8	@8½ 8	@8½ 8
Calfskins 17	@17½ 17½	@17½ 17½	@17½ 17½
Kips 14	@14½ 14½	@14½ 14½	@14½ 14½
Slunks, reg. 80	@90n 80	@90n 80	@90n 80
Slunks, hris. 20	@25n 20	@25n 20	@25n 20

COUNTRY HIDES.			
Hvy. steers 8¼	@8¼ 8¼	@8¼ 8¼	@8¼ 8¼
Hvy. cows 8¼	@8¼ 8¼	@8¼ 8¼	@8¼ 8¼
Extremes 9¼	@9¼ 9¼	@9¼ 9¼	@9¼ 9¼
Bulls 6¾	@7 6¾	@7 6¾	@7 6¾
Calfskins 12½	@13 12½	@13 12½	@13 12½
Kips 11½	@12 11½	@12 11½	@12 11½
Light calf 80	@95n 80	@95n 80	@95n 80
Deacons 80	@95n 80	@95n 80	@95n 80
Slunks, reg. 60	@75n 60	@75n 60	@75n 60
Slunks, hris. 10	@15n 10	@15n 10	@15n 10
Horsehides 3.10	@3.80 3.10	@3.75 3.25	@4.00 3.25

SHEEPSKINS.			
Pkr. lambs.	1.40@1.55	95 @1.25	80 @1.15
Sm. pkr. lambs.	1.00@1.05	1.00@1.05	80 @.80
Pkr. shearings.	1.00@1.05	1.00@1.05	80 @.80
Dry pelts 18	@19 18	@19 15	@15½ 15

HIDES AND SKINS ★

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—This was a very quiet week, so far as actual business was concerned. Three packers moved a total of 3,600 Sept. native bulls early in the week at a half-cent advance, or 10½c. One packer was credited with moving 2,000 Sept. Colorados at 15c, and 1,200 Sept. heavy Texas steers at 15½c, or ½c advance for both, early in the week.

Other packers have been holding offerings of all native and branded steers at a similar advance and declining bids at the old prices throughout the week. Numerous orders are reported in the market for hides at last week's prices. Bids of 11½c have been declined for light native cows, with offerings at 12c, last paid on about 9,000 reported to have gone to Exchange operators last week. Branded cows moved last week at 11½c for about 10,000, following the earlier large movement at 11½c; bids of 11½c have been steadily declined, asking 11½c.

Prices on the hide futures market declined 15@20 points during the week, due in part to alarm over French financial situation, and possibility of devaluation of the franc. This brought out some resale offerings of light cows at 11½c and branded cows at 11½c from speculative hands. Cattle receipts at seven markets held about steady with last week.

The market also absorbed another large drought hide offering late this week, at what the trade considered very good prices.

OUTSIDE SMALL PACKER HIDES.—Outside small packer all-weight natives quotable around 11½c, f.o.b. nearby points, brands ½c less. Chicago take-off 11½@12c nom.

PACIFIC COAST.—No report of any activity since the sale by one packer couple weeks back of Aug. hides at 12c for steers and 9½c for cows, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—Early this week, total of 8,000 LaPlata steers sold to England at 82 pesos, equal to 13-11/16@13½c c.i.f., New York, as against 8¼ pesos or 13½c previous week. Reject steers have been moving to Europe at around 8% discount.

COUNTRY HIDES.—The country market is fairly firm and a better feeling prevails among the trade. The good bids received for the drought hides offered for sale this week encouraged holders of country stock. Out of a total of 99,100 cattle hides, 35,750 kips and 65,550 calfskins in the drought offerings, all but 23,050 skins were taken by one buyer, generally thought to have been acting for a shoe manufacturing tanner. This grouping of the drought offerings

in strong hands, and the fact that such hides and skins will be worked up into shoes, means that other tanner buyers of country stock will not have to meet the competition of low priced leather from such drought hides and the trade in general view the sale as constructive. Untrimmed all-weights, around 47 lb. av., have sold at 8½c and a few at 8½c, selected, del'd Chicago. Untrimmed heavy steers and cows quoted around 8c, with trimmed 8¼@½c. Buff weights sold at 9½c, trimmed, but some quote 9¼@9½c. Trimmed extremes reported moving at 10½c, although some quote 10¼@10½c. Bulls 6¼@7c; glues 6¼@6½c nom. All-weight brands hard to find under 7½@7¾c flat.

CALFSKINS.—One packer sold 18,000 Aug. heavy calfskins, 9½/15 lb., mid-week at 21c for northerns and 20c for River points; another packer later sold a car Aug. northern heavies at 21c, steady prices. Third packer moved about 5,000 Aug. northern heavies late last week also at 21c. Detroit, Cleveland and Evansville heavies last sold at 21½c, and all lights under 9½ lb. moved earlier at 21c. Market about cleaned up to end of August.

Chicago city calfskins last sold at 17½c for 8/10 lb. and this figure asked; the 10/15 lb. are now available at 17c. Outside cities, 8/15 lb., quotable around 17c; mixed city and country lots 15@15½c; straight countries 12½@13c flat. Chicago city light calf and deacons could be sold at \$1.32½ but well cleaned up.

KIPSKINS.—Packer Aug. kipskins are also well cleaned up, with the bulk of the movement earlier at 16c for northern natives and one lot 16¼c, 15c northern over-weights, southern a cent less, and brands 13½c. One packer moved 1,250 Aug. northern over-weights at close of last week at 15c, steady, and sold a few brands earlier at 13½c.

Car Chicago city kipskins sold late this week at 14c, and three or four more cars reported to have moved later also at 14c, the bid price. Outside cities around 14c, nom.; mixed cities and countries 12½@13c; straight countries 11½@12c flat.

Packers moved their Aug. regular slunks couple weeks back at \$1.02½.

HORSEHIDES.—Market about unchanged, with choice city renderers with full manes and tails quoted \$3.70@3.80, f.o.b. nearby good sections; ordinary trimmed renderers \$3.40@3.50; mixed city and country lots \$3.10@3.25, Chicago.

SHEEPSKINS.—Dry pelts 18@19c per lb., delivered Chicago, for full wools. Production of big packer shearlings very light; one packer quoting last sales at

\$1.00 for No. 1's, 75c for No. 2's, and 50c for clips, with more available; others range prices 5c higher, while one packer again reports sales this week of No. 1's at \$1.15 for better than ordinary stock, with lower grades scarce. Pickled skins quiet but firmly held at \$5.75 per doz., asked for Sept. skins. Big packer lamb pelts quoted around \$1.85 per cwt. live lamb, last paid to an outside packer for Sept. pelts; some ask higher. Outside small packer pelts \$1.10@1.15 each for good section skins.

New York

PACKER HIDES.—No further activity reported in Sept. hides since the sale early last week of a car Sept. native steers at 15½c. Sellers' ideas have been higher, and some action awaited in Chicago market to define prices.

CALFSKINS.—Collectors sold about three cars of calfskins this week at steady prices. 5-7's at \$1.45, 7-9's at \$1.90, and 9-12's at \$2.45; the 4/5's are quotable around \$1.30, 12/17 veal kips \$2.80 and 17 lb. up about \$3.00. Packers are holding for advances of about 10c on the heavy end; 4/5's quotable around \$1.50, 5-7's \$1.65, 7-9's \$2.20 asked and 9-12's \$2.75 asked.

N. Y. HIDE FUTURE MARKETS

Saturday, Sept. 19, 1936—No session.

Monday, Sept. 21, 1936—Close: Sept. 11.69 n; Dec. 11.97@11.98 sales; Mar. 12.26 sale; June 12.56 n; Sept. (1937) 12.87@12.90; sales 12 lots. Closing 4 lower to 5 higher.

Tuesday, Sept. 22, 1936—Close: Sept. 11.55 n; Dec. 11.85@11.90; Mar. 12.18 sale; June 12.46@12.48 sales; Sept. (1937) 12.76 n; sales 55 lots. Closing 8@14 lower.

Wednesday, Sept. 23, 1936—Close: Sept. 11.51 n; Dec. 11.80 sale; Mar. 12.10@12.14; June 12.40@12.45; Sept. (1937) 12.70 b; sales 20 lots. Closing 4@8 lower.

Thursday, Sept. 24, 1936—Close: Dec. 11.95@11.98; Mar. 12.26@12.30; June 12.56@12.63; Sept. (1937) 12.86 n; sales 40 lots. Closing 15@16 higher.

Friday, Sept. 25, 1936—Close: Dec. 11.81@11.82 sales. Mar., 12.11@12.12 sales; June 12.43@12.47; Sept. (1937) 12.73 n. Sales 54 lots. Closing 13 to 15 points lower.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended Sept. 19:

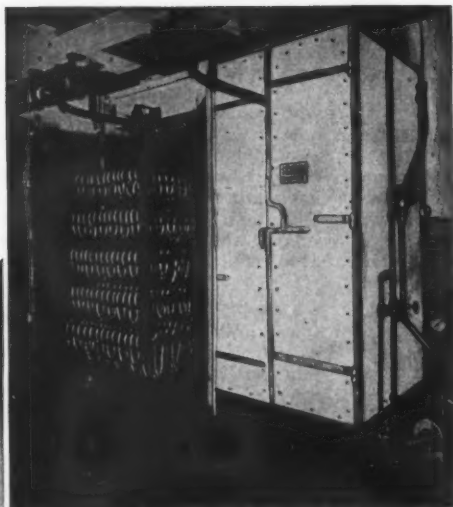
Week Ending.	New York.	Boston.	Phila.
Sept. 19, 1936.....	17,644	1,129
Sept. 12, 1936.....	37,792	75
Sept. 5, 1936.....	44,499
Aug. 29, 1936.....	25,319	55
Total 1936.....	1,518,084	64,153	65,377
Sept. 21, 1935.....	82,326	15,505	4,547
Sept. 14, 1935.....	19,971
Total 1935.....	1,290,944	44,983	20,828

Total so far: 1936—1,647,614*—1935—1,356,755*

*Does not include Imports at Norfolk

Week ending September 26, 1936

Page 41



JOURDAN PROCESS COOKER

The COOKER YOU'VE ALWAYS WANTED

now at a price you can afford to pay!

There is no longer any reason for not having the advantages of a Jourdan Process Cooker in your plant—prices are now lower than ever before!

This new Jourdan Process Cooker pays for itself out of savings, gives unexcelled results in all sausage cooking. Burst, broken or tangled sausage is eliminated. No over-cooked or under-cooked product. Lower labor costs and quicker operation are guaranteed.

Don't wait any longer! Get full details today on the Jourdan Process Cooker and see how greater sausage profits go hand in hand with this finer sausage cooking method. Write for full particulars and our FREE TRIAL offer!

JOURDAN PROCESS COOKER CO.

814-832 W. 20th St., Chicago, Ill.

Manufactured under the following patents: No. 1,600,449 dated Nov. 6, 1928 and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.



All-Around ECONOMY

That's what REDRAH Stockinettes offer to you! You make substantial savings in original cost. Central location cuts freight rates. You make savings by reducing shrink in processed meats. Fresh meats are protected against contamination and loss from bruises.

Try REDRAH Stockinettes for All-Around ECONOMY!

Samples gladly sent!

STOCKINETTES

for

HAMS BEEF LAMBS
SHEEP FRANKS

Complete stock of tubing in rolls



VALATIE MILLS TRENTON MILLS
CORP. INC.

Valatie, New York

Trenton, Tenn.

F.C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager

*Member of New York Produce Exchange
and Philadelphia Commercial Exchange*

**WHITE line of
SPLITTERS-CLEAVERS**

**OUTSTANDING
For Almost A Century**

—because they are high-grade tools and give the service you expect of high-grade tools.
Splitters have cutting edges of inserted alloy steel. All-use cleavers of forged solid steel.
See your dealer or order direct.
L. & I. J. White Division, Buffalo

SIMONDS WORDEN WHITE CO.

DAYTON, OHIO

Factories at DAYTON - BUFFALO - CLEVELAND - BELOIT

Up and Down the



MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Sept. 26, 1896.)

Heavy hogs were quoted at New York at \$3.40@3.70 per cwt., live weight, and light hogs at \$3.75@3.95. Heavy smoked hams were quoted at 9½@10c per lb., light averages at 10½@11c, and boneless bacon was 7½@9½c per pound. Fresh pork loins were quoted at 7½@8½c.

"Itinerant experts" were warned against in the trade, such as the lard expert who could show the packer how to turn animal fat into "snow white lard" for the "ridiculous sum of \$100."

Pacific Packing House, San Francisco, Calif., established by Joseph Buttgenbach in 1876 and operated by him for 20 years, developed into a plant using 200 hogs per week. It had its own ice plant and its own dynamo for generating electric light.

Spokane Meat Co., Spokane, Wash., installed a new refrigerating system with which much satisfaction was expressed by officers of the company, who were George H. Gilpin, E. H. Stanton, Guy L. Lindsay and H. M. Schneider.

Meat Packing 25 Years Ago

(From The National Provisioner, Sept. 30, 1911.)

Bacon imports into Great Britain during the eight months of 1911 totaled 3,175,819 cwts., of which Denmark shipped 1,353,657 cwts., the United States 1,184,354 cwts. and Canada 423,064 cwts. Beef exported from the United States to the United Kingdom during the period totaled 157,148 cwts.

Announcement was made of the annual Packers' Convention, to be held in Washington, D. C., January 15, 16 and 17, 1912.

A new mechanical device was introduced in oil refining plants by Allbright-Nell Co., known as the "perfect circulator."

High-speed ammonia compressors were discussed by Theodore O. Vilter, Milwaukee, Wis., at the meeting of the American Society of Refrigerating Engineers at St. Louis.

Fowler Packing Co., Kansas City, Kan., approved plans for a new reinforced concrete plant to cost \$150,000, replacing one destroyed by fire.

Plans were approved for the erection of an 8-story abattoir and cooler in connection with the plant of Joseph Stern & Sons, New York.

Jacob Dold Packing Co., Buffalo, N. Y., leased property at Syracuse for a branch house; Morris & Co. opened a

branch at Greenville, S. C., and Swift & Company opened a lard manufacturing plant at Harvey, La.

Plant of Frederick City Abattoir Co., Frederick, Md., was put in operation.

Sausage plant of L. C. Bornwasser Co., Louisville, Ky., was damaged by fire.

Pierre A. Garneau, vice-president Krey Packing Co., St. Louis, died at his home in that city on September 20.

Louis Pincoffs, New York, active in the oils and tallow business in this country for 25 years, died at the age of 84. He was a native of Holland.

Chicago News of Today

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 32,670 cattle, 5,817 calves, 31,507 hogs and 26,938 sheep.

E. J. Madden, Armour and Company, hide sales department, is back on the job after a couple of weeks vacation.

Frank Kohrs, president, Kohrs Packing Co., Davenport, Ia., was a visitor in Chicago during the week.

C. F. Fitzgerald, master mechanic, Albany Packing Co., Albany, N. Y., and Ernest Hunter, master mechanic, Rochester Packing Co., Rochester, N. Y., were Chicago visitors this week.

Dr. Fernand Kabus, research expert for the Angostura-Wuppermann Corp., New York City, manufacturers of Angostura bitters, was in Chicago this week on his return from the Pacific Coast, where he has been conducting extensive experiments not only in the use of Angostura in sausage and other meat products, but where he has developed a method for the use of Angostura in the manufacture of lard and shortening which is said to have remarkable results.

W. B. Allbright, head of the Allbright-Nell Co. and dean of the packinghouse equipment fraternity, has returned from his summer vacation on Cape Cod, where he has become famous as a sailor and a winner of small boat races. This year he turned over the racing honors to his

SELLING SAUSAGE

Unique display of sausage in Visking casings used by Acme Packing Co., Seattle, Wash., to stimulate sales. This company uses Angostura in its sausage, and finds it a merchandising advantage as well as a quality ingredient.

nephew and grandchildren, who "cleaned up the whole fleet" by winning 8 firsts in 12 races, and in his own words "showed grandpa that he is a little slow at such tricks."

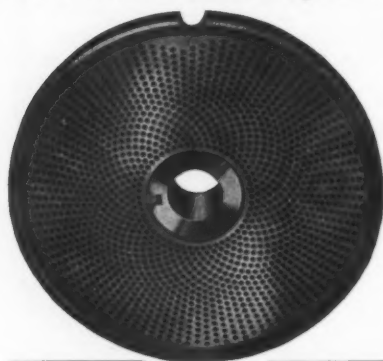
Horace C. Gardner, dean of packinghouse engineers, and pioneer advocate of the quick chilling of hogs, passed away on September 20 at his home in Evanston, Ill., at the age of 79. Born at Bentonsport, Ia., he studied engineering under his father, David Noble Gardner, a famous engineer. He entered the employ of Swift & Co. in 1884 and became

head of the company's construction and mechanical departments. He was a leader in refrigeration development, and in 1922 in an article in THE NATIONAL PROVISIONER he declared that 20 hours were sufficient for chilling hogs, and that quick chilling was not the cause of

bone sour in hams. He was also among the first to disabuse the packer mind of the idea that there was such a thing as "animal heat." In 1909 he founded the firm of Gardner & Lindberg, packinghouse engineers and architects. Ill health forced his retirement in 1921. He leaves a widow, daughter, a sister and two brothers, one of whom, Frank J. Gardner, of Laguna Beach, Calif.,



**It's Guaranteed for 10 Years—The Famous
C-D TRIUMPH
Everlasting Plate**



for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann

SPECIALTY MFRS. SALES CO.

2021 Grace St.
Chicago, Ill.



CD Cut-More Knives with changeable blades—The OK Knives with changeable blades—Superior OK reversible plates. We can furnish plates with any size holes desired from 1/8-inch up. Special designs made to order.

**TRUST
EXPERIENCE**

not unproved experiment!

You never find "cure-alls," unproved experiments or untried developments in H. J. MAYER Seasonings. When you buy H. J. MAYER Seasonings you get a combination of the world's finest spices, blended as only MAYER knows how. MAYER Seasoning is the result of combining seasoning knowledge with the finest spices that nature affords. . . . H. J. MAYER Seasoning is backed by such experience. . . . H. J. MAYER Seasoning gives the finest flavor you need to get perfect sausage.

Write!

H. J. Mayer & Sons Co.

6819-27 S. Ashland Ave., Chicago, Ill.

**MAKERS of FINE SAUSAGE SEASONING
and NEVERFAIL, The Perfect Cure**

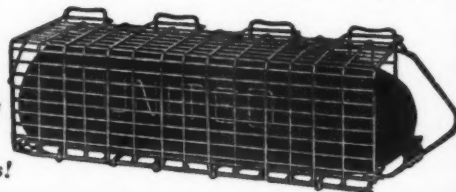
Canadian Office, Windsor, Ontario

**FOR
BETTER
SAUSAGE
PROFITS**

Process your sausage in United Molds to gain better looks and better profits. Easy to use. Economical. Stainless and tinned steel models.

United Steel & Wire Co.
856 Fonda Ave., Battle Creek, Mich.

**! Write
for
Prices!**



We Originate—Others Imitate



Calf Bag

STOCKINETTE

BAGS and TUBING FOR BEEF—LAMB
HAM—SHEEP—PIGS—CUTS
CALVES—FRANKS—Etc.

E. S. HALSTED & CO., Inc.

64 PEARL ST., NEW YORK CITY

Joseph Wahlman, Dept. Mgr.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

**WE ALL WARM TO THE SIGHT
OF AN OLD FRIEND**



HE has stood the test of time. To us, he is a symbol of all those fine qualities we like best. . . . We like to think that this is true, also, of our Circle U Brand Dry Sausage. It, too, has stood time's test, and won its friends . . . not in a few weeks . . . or a few months . . . but in more than 50 years.

- There is a variety for every taste . . . for every nationality. A complete line. Shown here are:
- 1. Salami
 - 2. Thüringer
 - 3. Genoa Salami
 - 4. Cooked Salami in artificial casing
 - 5. Peperoni

OMAHA PACKING COMPANY :: CHICAGO



was until his retirement general superintendent of Swift & Co. plants.

New York News Notes

Chairman Thomas E. Wilson, C. A. Dwyer of the beef department; C. L. Simmons of the produce department and J. P. Turner of the smoked meats department, Wilson & Co., Chicago, and R. S. Batdorff, produce department, Wilson & Co., Philadelphia, were visitors to New York last week.

Vice president J. P. Spang, jr., R. H. Gifford, branch house sales department, and H. C. Stanton, soap department, Swift & Company, Chicago, were in New York last week. Charles Barr, beef department, Swift & Company, New York, spent a week in Chicago.

Frank D. Green, general superintendent's office, Armour and Company, Chicago, was in New York for several days last week, and visited at the plant of the New York Butchers' Dressed Meat Co.

F. W. Pratt of the New York district office of Wilson & Co. is happy over the fine recognition accorded his son, Wilmot F. Pratt, who just returned from Belgium. Wilmot left New York on September 20 to take up his new duties as carillonneur at the University of Michigan, where a new tower is being built and a 53-bell carillon is being installed.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended September 12, 1936, were as follows: Meat—Manhattan, 1,343 lbs.; Bronx, 2 lbs.; Richmond, 75 lbs.; Total, 1,420 lbs. Fish—Richmond, 25 lbs. Poultry—Manhattan, 23 lbs.

W. B. McCreary, New York manager of The Griffith Laboratories, passed away at Orange Memorial hospital on September 22. Mr. McCreary came to the Griffith company from the Armour organization in Denver in 1922 and had risen to the top, so that he in 1929 became head salesman for the Eastern district. He will be missed by his many friends.

Morris Brandmark, City Provision Company, New York, entertained a few of his closest friends in the trade on his yacht, Buddy II, on September 20. A most amiable host, Mr. Brandmark served breakfast to his guests and then sailed across Long Island sound to Huntington Cove, where they anchored. Ably assisted by the skipper, Mr. Brandmark broiled luscious steaks on charcoal and served dinner, following which the guests exchanged tales reminiscent of long years spent in the meat and provision industry, and then sailed back to City Island, New York, to disembark for their city dwellings.

Brown's Hams, Inc., with plants in Smithfield and Bristol, Va., have opened a New York office at 11 West 42nd st., under the management of S. C. Hirschlag. This company processes and distributes Smithfield and Virginia type hams and bacon.

Countrywide News Notes

City officials at Rochester, N. Y., are considering establishment of a municipal abattoir where meat inspection could be carried on.

Completion of a new sausage plant in the Armour and Company branch at Bluefield, W. Va., was celebrated recently with an open house at which new products were served. About 1,300 persons attended the opening.

Charles Swift Provision and Packing Corp. has been incorporated at Jamestown, N. Y. with capital stock of \$50,000. Incorporators are Charles Swift, G. E. Swift and John Bryden. The firm is taking over the slaughter house of Albert Nelson at Fluvanna and will also operate several markets in Jamestown. The company will handle a full line of meats and sausage.

Horace McDowell, Swift & Company, Moultrie, Ga., spoke recently before the Thomasville, Ga., Rotary club on the development of Georgia as a livestock center.

Wilson & Company's new branch house at Pittsburgh, Pa., will be completed in about two weeks. Manager C. E. Kubitschek is proud of its modern construction and equipment.

Among recent additions to the list of Morrell employees who will be entitled to 25-year service badges at this fall's packers' convention are Henry C. Snyder, sales manager at Topeka; Alfred Potter, beef sales department, Ottumwa, and salesman Carl T. Williams, Rock Hill, S. C.

W. E. Renfro, former G. H. Hammond executive at St. Joseph, Mo., now re-

tired, recently celebrated his 79th birthday. He and Mrs. Renfro expect to spend the winter at San Antonio, Tex.

Emerson and Dudley Decker, sons of Jay E. Decker, Mason City, Ia., are operating a highly-successful sporting goods store at Mason City, Ia.

At the recent "ton litter" hog show at Indianapolis the prize lot at the show, bred by A. B. Brewer of Fairmount, were bought by L. H. McMurray, well-known livestock buyer, for F. Hilgemeier & Bro., Indianapolis. The price paid was \$12.75 per cwt.

New plant of the Milwaukee Sausage Co., Seattle, Wash., is under construction and will include the latest improvements in building methods and equipment. Heading the company are Max Rind, Joe Seifert and Robert Seifert.

Fire damaged Armour and Company's branch house at Mobile, Ala., recently. Thomas C. Scruggs, manager, said that reconstruction would begin at once.

The Dearing packing plant, Coffeyville, Kans., which has been operated for the past three years by Banfield Bros., Independence, has been taken over by the Sunflower Packing Co. New officers were elected as follows: Mrs. S. H. Kellam, Cherryvale, president; E. P. Kimzie, Wichita, vice-president; and Earl H. McCune, Wichita, secretary and treasurer. Mr. McCune, who was associated with the Dunn-Ostertag Co. at Wichita for the past twelve years, will be in charge of the plant. Remodeling is under way.

Cooperation of the Welsh Packing Co., Springfield, Mo., in supplying citizens of the town with water during the drought has resulted in the city grading a private driveway leading to the plant which the local street commissioner felt had been damaged by those hauling away water.

Memphis, Tenn., branch of the Jacob Dold Packing Co., Buffalo, N. Y., moved into its newly remodelled quarters recently at 31 Gayoso ave., where about 50 per cent more space is available than in the old quarters.

Fred Burton, manager of the Los Angeles, Cal., branch of the Rath Packing Co., has been transferred to the home office at Waterloo to become manager of the branch house department. He will take up his new duties about October 1, succeeding the late Charles Wheeler. Mr. Burton has been with the Rath company about ten years, managing branch houses in Kansas City and Houston before going to California.

Armour and Company's new branch house at Raleigh, N. C., was opened recently with an estimated 6,000 guests—retail meat dealers and housewives—inspecting the coolers, storage rooms and sausage kitchen. James B. Boldridge, manager, was host at a buffet supper. R. J. Hurt, of Charlotte, N. C., manager of Armour branches in the Carolinas, with George L. Williams of Chattanooga, Tenn., L. F. Urschler of Norfolk, Va., G. G. Wiley of Lynchburg, Va. and M. E. Sleet of Charlotte, were among company representatives present.



SAUSAGE EXPERTS

A. W. Paulin (right), president, Richter Food Products Co., Chicago, and the famous Milt Goldberg, of Harry Levi & Co., visit the Hormel plant at Austin to see how that famous organization is doing things. Both know most of what there is to know about sausage, but they are always willing to learn.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all-grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.				CHICAGO.			
	Sept. 15, 1936.	Sept. 15, 1935.	Sept. 15, 1934.	Sept. 15, 1933.	Sept. 15, 1936.	Sept. 15, 1935.	Sept. 15, 1934.	Sept. 15, 1933.
Beef:								
Porterhouse steak	.46	.50	.44	.42	.45	.39		
Sirloin steak	.40	.43	.37	.38	.39	.34		
Round steak	.37	.41	.36	.33	.35	.29		
Rib roast, 1st 6 cuts	.30	.34	.29	.30	.31	.24		
Chuck roast	.24	.26	.21	.21	.24	.19		
Plate beef	.12	.17	.12	.13	.15	.11		
Lamb:								
Legs	.28	.28	.25	.28	.28	.24		
Loin chops	.46	.41	.38	.41	.38	.35		
Rib chops	.38	.34	.31	.36	.34	.31		
Stewing	.13	.11	.11	.18	.16	.14		
Pork:								
Chops, center cuts	.40	.40	.35	.39	.38	.31		
Bacon, strips	.38	.43	.31	.36	.42	.31		
Bacon, sliced	.44	.48	.36	.43	.49	.36		
Hams, whole	.34	.36	.26	.31	.32	.25		
Picnics, smoked	.25	.26	.17	.23	.25	.18		
Lard	.18	.23	.15	.16	.21	.14		
Veal:								
Cutlets	.44	.45	.40	.38	.39	.33		
Loin chops	.37	.39	.33	.33	.32	.28		
Rib chops	.31	.32	.28	.29	.29	.25		
Stewing (breast)	.17	.18	.14	.15	.15	.12		

¹Top round at New York.

RETAIL MEAT PRICING

Recognizing the significant part played by the retail meat trade in merchandising the nation's greatest single food product, the National Live Stock and Meat Board has just published a new reference book which covers concisely twelve essential steps in accurate retail meat pricing. Bearing the title "Pricing Retail Meat Cuts," the new publication is designed to assist the men of the trade with one of their important problems.

Essential points covered throughout the book in handling the subject include the following: Operating Expenses; Margin, or Gross Profit; Meat Sales, Tonnage, Mark-up per Pound; Specials; Mark-up With Allowance for Specials, Shrinkage; Meat Cutting Tests; Figuring Percentages; Using Percentages; and Pricing Retail Meat Cuts.

In preparing this publication the Board's meat merchandising specialists have drawn freely from the pricing methods of successful retailers in thousands of markets from coast to coast. They appreciate the fact that cuts which sell slowly in one market, may sell rapidly in another. They have taken into consideration the fact that no two retailers have the same problems, that in different localities different cutting methods are employed and the consumer demand shows wide variation.

For that reason the authors stress the fact that all figures used in the book are examples only, and that the retailers should study the instructions with the

AUGUST FRESH MEAT PRICES

CHICAGO

Wholesale fresh meat prices for August, 1936, with comparisons:

	Aug., 1936.	July, 1936.	Aug., 1935.
BEEF.			
Steer—			
300-500 lbs.,			
Choice	\$14.50	\$13.82	\$18.20
Good	13.30	12.67	16.54
Medium	11.06	11.04	13.45
Common	9.15	9.65	10.82
500-600 lbs.,			
Choice	14.22	13.62	18.20
Good	13.15	12.58	16.54
Medium	11.05	11.04	13.45
Common	9.15	9.67	10.82
600-700 lbs.,			
Choice	13.74	13.13	18.22
Good	12.75	12.11	16.54
Medium	11.39	11.07	13.88
700 lbs. up,			
Choice	13.74	13.13	18.25
Good	12.75	12.17	16.76
Cow—			
Good	9.50	10.30	11.74
Medium	8.71	9.42	10.24
Common	8.18	8.79	9.04
VEAL AND CALF CARCASSES.			
Veal— ¹			
Choice	13.41	13.50	15.70
Good	12.22	12.42	14.42
Medium	10.98	11.22	13.14
Common	9.72	10.10	11.81
Calf— ¹			
Good	11.22	10.88	...
Medium	9.98	9.70	...
Common	8.81	8.74	...

¹Skin on.

LAMB AND MUTTON.

Lamb—			
38 lbs. down,			
Choice	19.10	20.54	16.98
Good	17.80	19.02	15.98
Medium	16.00	16.84	14.86
Common	14.00	14.64	13.51
39-45 lbs.,			
Choice	19.10	20.35	16.78
Good	17.80	18.85	15.78
Medium	16.00	16.62	14.76
Common	14.00	14.76	13.51
46-55 lbs.,			
Choice	19.31	20.36	16.00
Good	18.68	19.24	15.12
Mutton (ewe) 70 lbs. down:			
Good	8.10	9.34	9.48
Medium	7.10	7.92	8.48
Common	6.10	6.50	7.48

FRESH PORK.

Hams, 10-14 lbs. av.	21.42	21.57	23.09
Loins, 8-10 lbs. av.	23.14	21.15	25.94
10-12 lbs. av.	22.15	20.16	24.75
12-15 lbs. av.	18.65	17.85	22.00
16-22 lbs. av.	15.39	15.50	18.00
Shoulders, N. Y. style,			
skinned, 8-12 lbs. av.	16.06	15.55	19.61
Picnics, 6-8 lbs. av.
Butts, Boston style,			
4-8 lbs. av.	19.38	18.82	24.31
Spareribs, half sheet.	12.98	11.34	16.32

understanding that he substitute data from his own market.

The new book has been prepared to serve as a reference or guide in establishing retail prices which will yield a legitimate profit to the men of the retail trade and thus prove of value to the entire industry. Copies of "Pricing Retail Meat Cuts," are being presented to retailers who attend the Board's demonstrations conducted at retailer meetings throughout the country.

NEWS OF THE RETAILERS

Meat business of Safeway Stores, Portland, Ore., will soon occupy premises at Albina ave., and Portland blvd.

NEW YORK

Wholesale fresh meat prices for August, 1936, with comparisons:

	Aug., 1936.	July, 1936.	Aug., 1935.
BEEF.			
Steer—			
300-500 lbs.,			
Choice	\$13.96	\$13.82	\$18.58
Good	13.18	12.67	16.81
Medium	11.48	11.74	13.56
Common	9.58	10.30	10.71
500-600 lbs.,			
Choice	14.45	13.90	18.68
Good	13.48	13.15	16.99
Medium	11.65	11.79	13.59
Common	9.74	10.34	10.84
600-700 lbs.,			
Choice	14.18	13.79	18.88
Good	13.35	12.87	17.14
Medium	11.79	11.73	13.82
700 lbs. up,			
Choice	14.18	13.79	18.88
Good	13.35	12.82	17.15
Medium	11.82	10.84	12.55
Common	9.59	9.82	11.24
Cow—			
Good	8.40	8.93	9.74
Medium	8.40	8.93	9.74
Common	8.40	8.93	9.74
VEAL AND CALF CARCASSES.			
Veal— ¹			
Choice	15.19	15.05	17.10
Good	13.54	13.63	15.68
Medium	11.90	12.13	14.25
Common	10.44	10.82	12.95
Calf— ¹			
Good	11.82	12.06	14.28
Medium	10.28	10.48	12.85
Common	9.01	9.21	11.64

¹Skin on.

LAMB AND MUTTON.

Lamb—			
38 lbs. down,			
Choice	20.19	21.28	17.30
Good	18.79	20.11	16.30
Medium	16.81	17.99	15.24
Common	14.74	15.64	13.70
39-45 lbs.,			
Choice	20.19	21.12	17.30
Good	18.79	19.94	16.30
Medium	16.82	17.72	15.24
Common	15.39	15.39	13.78
46-55 lbs.,			
Choice	20.36	21.30	16.92
Good	19.35	20.51	15.99
Mutton (ewe) 70 lbs. down:			
Good	8.25	10.52	9.26
Medium	7.05	8.75	8.18
Common	5.95	7.26	7.04

FRESH PORK.

Hams, 10-14 lbs. av.	22.55	22.86	23.92
Loins, 8-10 lbs. av.	23.46	21.48	25.58
10-12 lbs. av.	22.46	20.75	24.68
12-15 lbs. av.	19.58	18.79	22.56
16-22 lbs. av.	16.75	16.82	20.65
Shoulders, N. Y. style,			
skinned, 8-12 lbs. av.	17.32	16.68	20.48
Picnics, 6-8 lbs. av.
Butts, Boston style,			
4-8 lbs. av.	20.50	19.75	24.68
Spareribs, half sheet.	12.50	11.98	16.41

Earl Modini, who operates meat market in Auburn, Wash., is adding wholesale department.

O. Eichentopf, meats, Portland, Ore., is erecting building corner Woodstock blvd. and 42nd ave.

Minneapolis Meat Co., Minneapolis, Minn., will soon put in new front at its place of business, 201 Washington ave., N.

Walter Montag will open meat market at 2516 W. Vliet st., and Donald Kirchoff will open meat business at 3600 W. Lisbon ave., Milwaukee, Wis.

L. Mazac & Son meat market sold out to H. Prochaska, Ord, Neb.

Ray Ritchey, New London, Ia., has added meat department to his grocery business.

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

Partridge

PORK PRODUCTS—SINCE 1876

The H. H. MEYER PACKING CO.

Cincinnati, Ohio

Page 46

The National Provisioner

"Sausage"

**FINER TASTING IN
NATURAL CASINGS"**

SALZMAN
Casings Corporation

4021 Normal Avenue Chicago, Illinois

GUARANTEE OF QUALITY



The name "STANGE" or the trademark "Peacock Brand" is your guarantee of perfect satisfaction in meat packer and sausage manufacturers' specialties. Made according to tried and tested formulas, these products offer advantages that no other product can equal. To give your *sausage and specialties* a guarantee of quality, use these *products* with a guarantee of quality.

Dry Essence of Natural
Spices — Individual
or blended
Peacock Brand Certi-
fied Casing Colors

Premier Curing Salt
Baysteem
Sani Close
Meat Branding Inks—
Violet and Brown

WM. J. STANGE COMPANY
2536-40 W. Monroe St., Chicago
Western Branch, 923 E. 3rd St., Los Angeles



Egg Visibility
**Produces
MORE
Egg Sales**

Self-Locking Egg Cartons are now available with cellophane covered windows, making a beautiful display of the actual eggs. Write for samples of **VISIBILITY** cartons.

SELF-LOCKING CARTONS

MAIL COUPON FOR FREE SAMPLES

SELF-LOCKING CARTON CO.
563 E. Illinois St., Chicago, Ill.

Gentlemen: Please send without obligation samples of Self-Locking **VISIBILITY** Egg Cartons together with full information.

Name.....

Address.....

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Sept. 23, 1936.		Cor. week, 1935.	
Prime native steers—					
400-600	16	@18 1/2	19	@19 1/2	
600-800	15	@15 1/2	18	@15 1/2	
800-1000	14	@15	18	@19	
Good native steers—					
400-600	15	@15 1/2	18	@18 1/2	
600-800	14	@15	17 1/2	@18	
800-1000	13 1/2	@14	17 1/2	@18	
Medium steers—					
400-600	14 1/2	@15	15 1/2	@16	
600-800	13 1/2	@14 1/2	15 1/2	@16 1/2	
800-1000	13	@14	16	@16 1/2	
Heifers, good, 400-600	14 1/2	@15	16	@16 1/2	
Cows, 400-600	9 1/2	@10 1/2	9 1/2	@13	
Hind quarters, choice		@20		@23 1/2	
Fore quarters, choice		@12 1/2		@15 1/2	

Beef Cuts

Steer loins, prime	@31	unquoted
Steer loins, No. 1	@28	@34
Steer loins, No. 2	@27	@31
Steer short loins, prime	@42	unquoted
Steer short loins, No. 1	@33	@44
Steer short loins, No. 2	@32	@43
Steer loin ends (hips)	@24	@25
Steer loin ends, No. 2	@23	@24
Cow loins	@18	@19
Cow short loins	@21	@22
Cow loin ends (hips)	@15	@16
Steer ribs, prime	@19	unquoted
Steer ribs, No. 1	@17	@25
Steer ribs, No. 2	@16	@24
Cow ribs, No. 1	@12	@16
Cow ribs, No. 2	@11	@10
Steer rounds, prime	@15 1/2	unquoted
Steer rounds, No. 1	@15	@16
Steer rounds, No. 2	@14 1/2	@15 1/2
Steer chucks, prime	@12	unquoted
Steer chucks, No. 1	@11 1/2	@12 1/2
Steer chucks, No. 2	@11	@12
Cow rounds	@13	@12
Cow chucks	@8 1/2	@10
Steer plates	@8	@12 1/2
Medium plates	@7 1/2	@12
Briskets, No. 1	@11 1/2	@10
Steer navel ends	@7	@8 1/2
Cow navel ends	@6 1/2	@8
Fore shanks	@6	@8
Hind shanks	@5	@8
Strip loins, No. 1, bulk	@50	@55
Strip loins, No. 2	@40	@50
Sirloin butts, No. 1	@28	@30
Sirloin butts, No. 2	@20	@20
Beef tenderloins, No. 1	@60	@65
Beef tenderloins, No. 2	@55	@60
Rump butts	@10 1/2	@15
Flank steaks	@20	@22
Shoulder clods	@11 1/2	@15
Hanging tenderloins	@12	@14 1/2
Insides, green, 5@8 lbs.	@13 1/2	@13 1/2
Knuckles, green, 5@6 lbs.	@13	@14 1/2

Beef Products

Brains (per lb.)	@7	@8
Hearts	@10	@12
Tongues	@18	@21
Sweetbreads	@15	@20
Ox-tail, per lb.	@7	@10
Fresh tripe, H. C.	@11 1/2	@12 1/2
Livers	@18	@18
Kidneys, per lb.	@10	@11

Veal

Choice carcass	@17	@16
Good carcass	@15	@14
Good saddles	@20	@17
Good racks	@11	@13
Medium racks	@10	@12

Veal Products

Brains, each	@8 1/2	@10
Sweetbreads	@35	@35
Calf livers	@35	@35

Lamb

Choice lambs	@19	@18
Medium lambs	@17	@15
Choice saddles	@21	@20
Medium saddles	@19	@18
Choice fores	@16	@15
Medium fores	@14	@13
Lamb fries, per lb.	@25	@31
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@20	@20

Mutton

Heavy sheep	@6 1/2	@6
Light sheep	@9	@9
Heavy saddles	@7	@9
Light saddles	@11	@11
Heavy fores	@4	@5
Light fores	@8	@7
Mutton legs	@13	@10
Mutton loins	@8	@8
Mutton steaks	@5	@5
Sheep tongues, per lb.	@12 1/2	@12 1/2
Sheep heads, each	@10	@10

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@22	@27
Picnics	@16	@20
Skinned shoulders	@16	@20
Tenderloins	@32	@38
Spare ribs	@13	@17
Back fat	@13	@19
Boston butts	@21	@25
Boneless butts, cellar trim, 2@4	@27	@30
Hocks	@10	@14
Tails	@10	@14
Neck bones	@4 1/2	@8
Slip bones	@13	@14
Blade bones	@12 1/2	@16
Pigs' feet	@5	@7
Kidneys, per lb.	@9	@13
Livers	@9 1/2	@16
Brains	@8	@10
Ears	@6	@5
Snouts	@9	@10
Heads	@8	@10
Chitterlings	@6	@6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@27
Country style sausage, fresh in link	@22 1/2
Country style sausage, fresh in bulk	@20 1/2
Country style sausage, smoked	@24 1/2
Frankfurters, in sheep casings	@23 1/2
Frankfurters, in hog casings	@21 1/2
Bologna in beef bungs, choice	@17 1/2
Bologna in beef middles, choice	@18 1/2
Liver sausage in beef rounds	@19 1/2
Liver sausage in hog bungs	@18 1/2
Smoked liver sausage in hog bungs	@19 1/2
Head cheese	@17 1/2
New England luncheon specialty	@23 1/2
Mixed luncheon specialty, choice	@19 1/2
Tongue sausage	@28
Blood sausage	@17
Souse	@18 1/2
Polish sausage	@23 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@40
Thuringer cervelat	@20
Farmer	@27
Holsteiner	@35
B. C. salami, choice	@36
Milano salami, choice, in hog bungs	@41
B. C. salami, new condition	@21
Frisses, choice, in hog middles	@37
Genoa style salami, choice	@46
Pepperoni	@34
Mortadella, new condition	@22
Capicola	@51
Italian style hams	@40
Virginia hams	@40 1/2

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular Pork trimmings	@13 1/2
Special lean pork trimmings	@17 1/2
Extra lean pork trimmings	@18
Pork cheek meat	@12 1/2
Pork hearts	@7 1/2
Pork livers	@9 1/2
Native boneless bull meat (heavy)	@11
Shank meat	@9
Boneless chucks	@9
Beef trimmings	@7 1/2
Beef cheeks (trimmings)	@11
Dressed canners, 350 lbs. and up	@7 1/2
Dressed cutter cows, 400 lbs. and up	@7 1/2
Dr. bologna bulls, 600 lbs. and up	@8 1/2
Pork tongues, canner trim, 8. P.	@12 1/2

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate	\$6.50
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate	\$7.50
Smoked link sausage, in hog casings—	
Small tins, 2 to crate	\$6.75

BARRELED PORK AND BEEF

Mess pork, regular	@28.00
Family back pork, 24 to 34 pieces	@32.00
Family back pork, 35 to 45 pieces	@31.00
Clear back pork, 40 to 50 pieces	@26.00
Clear plate pork, 25 to 35 pieces	@22.50
Bean pork	@27.00
Brisket pork	@30.00
Plate beef	@18.50
Extra plate beef, 200 lb. bbls.	@19.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.50
Lamb tongue, short cut, 200-lb. bbl.	\$1.50
Regular tripe, 200-lb. bbl.	19.00
Honeycomb tripe, 200-lb. bbl.	22.00
Pocket honeycomb tripe, 200-lb. bbl.	25.00

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@14 1/2
Clear bellies, 15@20 lbs.	@14
Rib bellies, 25@30 lbs.	@13
Fat backs, 10@12 lbs.	@10 1/2
Fat backs, 14@16 lbs.	@12
Regular plates	@10 1/2
Jowl butts	@11 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	@26
Fancy skd. hams, 14@16 lbs., parchment paper	@27
Standard reg. hams, 14@16 lbs., plain	@25
Picnics, 4@8 lbs., short shank, plain	@19
Picnics, 4@8 lbs., long shank, plain	@18
Fancy bacon, 6@8 lbs., parchment paper	@29
Standard bacon, 6@8 lbs., plain	@25
No. 1 beef ham sets, smoked	
Insides, 8@12 lbs.	@30 1/2
Outsides, 5@9 lbs.	@27
Knuckles, 5@9 lbs.	@28
Cooked hams, choice, skin on, fattened	@41 1/2
Cooked hams, choice, skinless, fattened	@44
Cooked picnics, skin on, fattened	@27 1/2
Cooked picnics, skinless, fattened	@27 1/2

LARD

Prime steam, cash, Bd. Trade	\$	@11.52 1/2
Prime steam, loose, Bd. Trade		@11.00
Refined lard, tierces, f.o.b. Chgo.	@	.12 1/2
Kettle rend., tierces, f.o.b. Chgo.	@	.13 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago	@	.13 1/2
Neutral, in tierces, f.o.b. Chicago	@	.14
Compound, veg., tierces, c.a.f.	@	.12 1/2

OLEO OIL AND STEARINE

Extra oleo oil	10 1/2	@10 1/2
Prime No. 2 oleo oil	9 1/2	@10 1/2
Prime oleo stearine, edible	10 1/2	@10 1/2

TALLOWES AND GREASES

Edible tallow	8 1/2	@9
Prime packers' tallow	7 1/2	@7 1/2
No. 1 tallow, 10% f.f.a.	6 1/2	@7
Special tallow	7	@7 1/2
Choice white grease	7 1/2	@7 1/2
A-White grease, maximum 4% acid	7	@7 1/2
B-White grease, maximum 5% acid	7 1/2	@7 1/2
Yellow grease, 10@15%	6 1/2	@7
Brown grease, 40% f.f.a.	6 1/2	@8 1/2

ANIMAL OILS

Prime edible	@15 1/2
Prime inedible	@12 1/2
Headlight burning	@12 1/2
Prime W. S.	@12
Extra W. S.	@11 1/2
Extra Lard Oil	@11 1/2
Extra No. 1	@10 1/2
No. 1 Lard Oil	@10 1/2
No. 2 Lard Oil	@10 1/2
Acidless Tallow	@10 1/2
20° Neatsfoot	@16
Pure Neatsfoot	@11 1/2
Special Neatsfoot	@11 1/2
Extra Neatsfoot	@11
No. 1 Neatsfoot	@10 1/2
Oil weighs 7 1/2 lbs. per gallon. Barrels	
contain about 50 gals. each. Prices are for oil in barrels	

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt.....	8 1/2	@ 8 1/2
White deodorized, in bbls., f.o.b. Chgo.....	10 1/2	@ 11
Yellow, deodorized.....	11	@ 11 1/2
Soap stock, 50% f.f.a. f.o.b. mills.....	1 1/2	@ 2
Soya bean oil, f.o.b. mills.....	8	@ 8 1/2
Corn oil, in tanks, f.o.b. mills.....	9 1/2	@ 9 1/2
Cocconut oil, sellers' tanks, f.o.b. coast.....	5 1/2	@ 5 1/2
Refined in bbls., f.o.b. Chicago.....	11 1/2	@ 12

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine, cartons, rolls or prints	@15 1/2
Nut, 1-lb. cartons	@12 1/2
Puff paste	@14 1/2

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. w'ase stock):		
1 to 4 bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in Chicago.....	9.25	
Saltwater, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62	7.50
Large crystals.....	8.00	7.75
Dbl. reid. gran. nitrate of soda.....	3.62	3.25
Salt, per ton, in minimum car of 80,000		
lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.99	
Medium, air dried.....	9.49	
Medium, kiln dried.....	10.99	
Rock.....	6.72	
Sugar.....		
Raw, 98 basis, f.o.b. New Orleans.....	@3.65	
Second sugar, 90 basis.....	None	
Standard gran., f.o.b. refiners (25%).....	@4.75	
Packers' curing sugar, 100 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.25	
Packers' curing sugar, 25 lb. bags,		
f.o.b. Reserve, La., less 2%.....	@4.15	
Dextrose.....	@3.82	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	17	18
Resitified.....	17	18
Chili Pepper, Fancy.....	24	23
Chili Powder, Fancy.....	22	23
Cloves, Amboyna.....	22	26
Madagascar.....	18	21
Zanzibar.....	17	20
Ginger, Jamaica.....	17	19
African.....	16	17
Mace, Fancy Banda.....	68	73
East India.....	63	68
E. I. & W. I. Blend.....	62	62
Mustard Flour, Fancy.....	22	22
No. 1.....	15	15
Nutmeg, Fancy Banda.....	25	25
East India.....	20	20
E. I. & W. I. Blend.....	19	19
Paprika, Extra Fancy.....	30	30
Fancy.....	25	25
Hungarian.....	27	27
Peppina Sweet Red Pepper.....	20	20
Pimiento (220-lb. bbls.).....	28	28
Pepper, Cayenne.....	21	21
Red Pepper, No. 1.....	16	16
Pepper, Black Aleppy.....	10	12
Black Lampong.....	6	7
Black Tellicherry.....	11	13
White Java Muntok.....	11	12
White Singapore.....	12	12
White Packers.....	11	11

SEEDS AND HERBS

	Ground	Whole.
	for	Sausage.
Caraway Seed.....	10	12
Celery Seed, French.....	22	26
Domestic rounds, 140 pack.....	12	16
Export rounds, wide.....	42	42
Export rounds, medium.....	23	23
Export rounds, narrow.....	25	25
No. 1 weasand.....	10	10
No. 2 weasand.....	10	10
No. 1 bungs.....	10	10
Middles, regular.....	30	30
Middles, select, wide, 26 1/2 in.....	40	40
Middles, select, extra wide, 2 1/2 in.		
and over.....	@.75	

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 160 pack.....	@.18
Domestic rounds, 140 pack.....	@.28
Export rounds, wide.....	@.42
Export rounds, medium.....	@.23
Export rounds, narrow.....	@.25
No. 1 weasand.....	@.10
No. 2 weasand.....	@.10
No. 1 bungs.....	@.10
Middles, regular.....	@.30
Middles, select, wide, 26 1/2 in.....	@.40
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.75
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.25
Narrow, special, per 100 yds.....	2.15
Medium, regular.....	2.00
Wide, per 100 yds.....	1.50
Extra wide, per 100 yds.....	1.25
Export bungs.....	.25
Large prime bungs.....	.19
Medium prime bungs.....	.13
Small prime bungs.....	.09
Middles, per set.....	.18
Stomachs.....	.08

COOPERAGE

Ash pork barrels, galv. hoops.....	\$1.35 @1.37 1/2
Ash pork barrels, black hoops.....	1.42 @1.45
Oak pork barrels, galv. hoops.....	1.25 @1.27 1/2
Oak pork barrels, black hoops.....	1.32 @1.35
White oak barrel tierces.....	2.17 @2.20
Red oak barrel tierces.....	1.92 @1.95
White oak barrel tierces.....	2.02 @2.05

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, choice.....	\$ 9.50
Steers, good to medium.....	8.00 @ 8.50
Cows, good.....	@ 8.00
Cows, medium.....	5.00 @ 5.50
Bulls, sausage.....	6.00 down

LIVE CALVES

Vealers, choice.....	\$11.00 @11.50
Vealers, good.....	10.00 @10.75
Vealers, medium.....	8.25 @ 8.50
Calves, good to choice.....	7.50 @ 7.75
Calves, medium.....	6.65 @ 7.00

LIVE LAMBS

Lambs, good to choice.....	\$ 11.25
Lambs, good.....	10.25 @10.75
Lambs, common to medium.....	7.00 @ 8.75
Sheep.....	2.00 @ 4.00

LIVE HOGS

Hogs, good to choice, 170 lbs.....	\$ 10.75
------------------------------------	----------

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	@17
Choice, native, light.....	@17
Native, common to fair.....	@14 1/2 @15 1/2

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	@17
Good to choice yearlings, 440 @ 600 lbs.....	@17
Good to choice heifers.....	@14
Good to choice cows.....	@13
Common to fair cows.....	@10 1/2 @11 1/2
Fresh bologna bulls.....	@11 1/2

BEEF CUTS

	Western.	City.
No. 1 ribs.....	@19	@21
No. 2 ribs.....	@17	@18
No. 3 ribs.....	@16	@17
No. 1 loins.....	@26	@30
No. 2 loins.....	@23	@25
No. 3 loins.....	@18	@21
No. 1 hinds and ribs.....	@19	@20
No. 2 hinds and ribs.....	@17	@18 1/2
No. 1 rounds.....	@16	@15
No. 2 rounds.....	@15	@14
No. 3 rounds.....	@14	@13
No. 1 chucks.....	@14	@15
No. 2 chucks.....	@13	@14
No. 3 chucks.....	@12	@13
Bolognas.....	@11	@12
Rolls, reg. 6 @ 8 lbs. av.....	@23	@25
Rolls, reg. 4 @ 6 lbs. av.....	@18	@20
Tenderloins, 4 @ 6 lbs. av.....	@50	@60
Tenderloins, 6 @ 6 lbs. av.....	@50	@60
Shoulder clods.....	@12	@14

DRESSED VEAL

Good.....	@17
Medium.....	@15
Common.....	@13

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	@18 1/2 @19 1/2
Lambs, good.....	@17 1/2 @18 1/2
Lambs, medium.....	@16 1/2 @17 1/2
Sheep, good.....	@10 @11
Sheep, medium.....	7 @ 9

DRESSED HOGS

Hogs, good and choice (90-140 lbs.).....	\$15.00 @15.50
--	----------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	@24
Pork tenderloins, fresh.....	@30
Pork tenderloins, frozen.....	@28
Shoulders, Western, 10 @ 12 lbs. av.....	@18 1/2 @19 1/2
Butts, boneless, Western.....	@23
Butts, regular, Western.....	@22
Hams, Western, fresh, 10 @ 12 lbs. av.....	@22
Picnic hams, West. fresh, 6 @ 8 lbs. av.....	@17
Pork trimmings, extra lean.....	@20
Pork trimmings, regular 50% lean.....	@17
Spareribs.....	@14

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	@25 1/2 @26 1/2
Regular hams, 10 @ 12 lbs. av.....	@27 1/2 @28 1/2
Regular hams, 12 @ 14 lbs. av.....	@25 @26
Skinned hams, 10 @ 12 lbs. av.....	@27 1/2 @28 1/2
Skinned hams, 12 @ 14 lbs. av.....	@27 @28
Skinned hams, 16 @ 18 lbs. av.....	@27 @28
Skinned hams, 18 @ 20 lbs. av.....	@26 1/2 @27 1/2
Picnics, 4 @ 6 lbs. av.....	@20 @21
Picnics, 6 @ 8 lbs. av.....	@19 @20
City pickled bellies, 8 @ 12 lbs. av.....	@23 @25
Bacon, boneless, Western.....	@29 1/2 @30 1/2
Bacon, boned, city.....	@28 @29 1/2
Rollerets, 8 @ 10 lbs. av.....	@21 @22 1/2
Beef tongue, light.....	@21
Beef tongue, heavy.....	@24 @25

FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	23c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop fat.....	@2.75 per cwt.
Breast fat.....	@3.25 per cwt.
Edible suet.....	@4.75 per cwt.
Inedible suet.....	@3.75 per cwt.

GREEN CALFSKINS

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	18	1.95	2.00	2.20
Prime No. 2 veals.....	17	1.75	1.80	1.90
Buttermilk No. 1.....	15	1.65	1.70	1.75
Buttermilk No. 2.....	14	1.50	1.55	1.60
Branded grubby.....	8	.80	.85	.90
Number 3.....	8	.80	.85	.90

BONES AND HOOF

	Per ton.
Round shine, heavy.....	\$75.00
Flat shine, heavy.....	60.00
White hoofs.....	55.00
Black and striped hoofs.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@33 1/2	@34 1/2
Creamery (90-91 score).....	@32 1/2 @33	
Creamery flats (88-90 score).....	@31 1/2 @32	

EGGS.

Extra firsts.....	@26 1/2
Firsts, fresh.....	@25 1/2
Standards.....	27 @27 1/2

LIVE POULTRY.

Fowls.....	@11 @19
Broilers.....	@14 @16
Chickens, light spring.....	@14 @16 1/2
Chickens, heavy spring.....	@16 @18
Turkeys.....	@16 @19
Ducks.....	@9 @16
Geese.....	@9 @14

DRESSED POULTRY.

Chickens, 31-42, fresh.....	@19 1/2
Chickens, 43-54, fresh.....	@20 @23
Chickens, 55 & up, fresh.....	@20 1/2 @23 1/2
Fowls, 31-47, fresh.....	@16 @18
48-50, fresh.....	@20 @21
60 and up, fresh.....	@23 @24

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended September 17, 1936:

	Sept. 11.	12.	14.	15.	16.	17.
Chicago.....	34 1/2-34 3/4	34 1/2-34 3/4	34 1/2-34 3/4	34 1/2-34 3/4	34 1/2-34 3/4	34 1/2-34 3/4
N. Y.....	36 1/2	36 1/2	35 1/2	35 1/2	35 1/2	35 1/2
Boston.....	36 1/2	36 1/2	36 1/2	36 1/2	36 1/2	36 1/2
Phila.....	36 1/2	36 1/2	36 1/2	36 1/2	36 1/2	36 1/2
San Fran.....	37	37	37	37	37	37

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	34	33 1/2	33 1/2	33 1/2	33 1/2
--	----	--------	--------	--------	--------

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1—1936.	1935.
--	------------	------------	------------	--------------------	-------

Chicago.....	37,152	31,729	42,515	2,941,215	2,541,722
N. Y.....	46,578	36,298	42,501	2,508,666	2,541,800
Boston.....	14,945	12,571	12,695	854,565	902,829
Phila.....	16,441	13,934	16,340	779,149	863,223

Total 115,116 94,532 114,051 6,483,595 6,849,074

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
	Sept. 17.	Sept. 17.	Sept. 18.	
Chicago.....	105,448	145,652	25,426,357	48,362,246
New York.....	77,076	138,045	12,409,414	18,055,550
Boston.....	25,128	2,979,738	6,718,492	6,718,492
Phila.....	20,030	31,044	2,970,829	3,623,671
Total.....	202,554	339,869	43,796,338	76,754,959

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Salesmen

Experienced packinghouse salesmen now calling on retail meat trade to carry ideal side line. No extra time required to show this item. Five \$2.50 sales per day net you \$31.25 per week. For full information write: The Rose Meat Tendering Co., 4803 S. 6th St., Louisville, Ky.

Hog Killing Foreman

Wanted, hog killing and cutting foreman for plant in Kentucky killing about 1200 hogs weekly. State experience, references and salary expected. W-503, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Beef Salesman

Wanted, first-class beef salesman who has experience with Chicago trade. W-509, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Experienced Margarine Maker

Will invest small sum, as security, for good steady position as margarine maker. First-class references and recommendations. W-511, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Foreman

Position wanted by A-1 curing, smokehouse and sliced bacon foreman with 20 years' practical experience. Can show good results in shrinkage and place help for best results. Will go anywhere. W-512, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent or Manager

Thoroughly experienced in all departments of packing industry from livestock buying to supervising of sales. Capable of taking complete charge. Can furnish excellent references. W-505, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Small Plant Experience

My 20 years' sales, operating and office experience, large and small plants, has created for me a valuable background for some smaller packer. Can handle large volume of work and detail. Very successful record building efficient sales organization and office management with accurate costs. Also know sausage, other manufacturing departments thoroughly as well as pork and beef operations. Would like connection with smaller packer needing combination man. Can stop leaks and increase volume and profits. Good merchandiser. Now temporarily engaged in reorganization work for small packer. Services available shortly. Moderate salary to prove ability. W-507, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Beef Department Manager

Wanted, all-around man with \$25,000 to join in taking over well-established business with excellent possibilities. Proposition absolutely sound with entire investment in current assets. Outstanding opportunity to qualified man. Give full particulars. W-506, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Supt. or Asst. to Owner

25 years' practical experience over all packinghouse operations. Capable of taking complete charge. Thorough knowledge all beef and pork operations. Responsible, relieve owner of all detail. Furnish evidence of successful record. Reliable references. W-499, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Sausage Foreman

Can produce complete line of inexpensive sausage products with appeal, thuringer, salami and profitable variety of baked and cooked loaves. Handle all departments and show complete reports. Can produce results. Married, age 40, good references. W-504, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausagemaker

Position wanted by German with 25 years' experience making any kind of sausage, loaves, etc., as well as in curing department. Ready to go anywhere. For full particulars about qualifications write: Paul Zwarg, 2113—7th Ave., Huntington, W. Va.

Sausage Foreman

A-1 practical sausagemaker seeks connection. Now available. Can make full line of sausage products. Willing to go anywhere. References. W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Tax Expert

Expert accountant available. Experienced in packinghouse industry 15 years. Fully conversant all phases processing taxes. Here is the man to handle your windfall returns and refund claims. W-501, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Supt. Pork Operations

Young man with thorough training in all details of plant operations and good sound working knowledge of processing methods. Able and willing to assume responsibility and capable of operating departments profitably. Will serve as working superintendent in small growing concern or assume supervision of pork departments in larger plant. Detailed outline of experience and qualifications will be mailed on request. W-500, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Superintendent

Superintendent with many years' practical experience with both large and small packers. Pork and beef, kill, lard, inedible, cutting, curing, sausage, boiled hams, freezers, smokehouse. Satisfactory and economical results in all departments. A-1 references. W-485, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Sausagemaker

Position wanted by experienced sausage foreman with 20 years' experience. Would like to connect with Eastern plant. Age 37 years. References can be furnished at interview. W-490, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Kosher Sausage Foreman

First-class, experienced Kosher sausage foreman available at once to go anywhere. Familiar with all types of Kosher meat products. Can handle help efficiently. Steady. Excellent references. Age 33 years. W-491, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Lard or Cracking Press

For sale, one 28-ton H.P.M. lard or cracking press. Curb size 18" x 30". In perfect repair and working condition. Price crated F.O.B. \$115. Wire or write Carl V. Teeters, 840 Whittier St., Columbus, Ohio.

Packinghouse Equipment

Used but in good condition:
6 No. 8 Sturtevant Blowers with 12" discharge.
3 6 x 4 x 6 Duplex Eagle Works type Steam Pumps.
26 Brecht Lard Drums. Made of Galv. Steel with iron hoops, 24 in. diam. x 30 in. long.
50 Hogsheads or curing vats. Made of wood with iron hoops, 36 in. diam. x 42 in. long.
1 24-ton capacity Frick Ice Machine. Complete with steam engine, ammonia receiver, double pipe condenser, freezing tank, freezing cans, overhead crane and American Marsh brine pump.
Also Boilers, Pumps, Water Softener, Feed Water Heater, Scales, Hydraulic Press, Lard Cooking Tank, Tallow Cooking Tanks, Ham Cooking Kettle and other items.
For full particulars, descriptions and prices, write to: GEORGE H. ALTEN
P. O. Box 426 Lancaster, Ohio

Used Equipment for Sale

We have just purchased a plant at Cassadaga, N. Y., near Buffalo, from which we offer for immediate shipment: 1 No. 3 CV Mitts & Merrill Hog, capacity 3 t.p.h. on shop fats and bones; 1—24"x18" type "A" Jeffrey Hammer Mill; 1 Atlanta Utility 1-ton Fertilizer Mixer; 1 Sturtevant 1-ton Fertilizer Mixer; 1 size 30 Atlanta Utility Works Cage Mill, roller bearings; 4—8"x40" Direct-Heat Rotary Dryers; 1 Atlanta Utility Sacking Scale, 200-lb. beam. Send for details and prices.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York, N. Y.
Telephone: Barclay 7-0600.

See Bottom of Page 51 for Other Classified Ads



Selected Sausage Casings

Attention

For YOUR Pork Sausage Use
OUR Graded SHEEP CASINGS

MAY CASING COMPANY, INC.
FORMERLY M. J. SALZMAN CO., INC.
619 West 24th Place, Chicago, Ill.

"The Skins You Love to Stuff"

Early & Moor, Inc. SAUSAGE CASINGS

Exporters 139 Blackstone St.
Importers Boston, Mass.



Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Phone Gramercy 5-3665

Schweisheimer & Fellerman

Importers and Exporters of
SAUSAGE CASINGS

Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St. New York, N. Y.

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

TO SELL YOUR PRODUCTS

in Great Britain

communicate with

STOKES & DALTON, LTD.
Leeds, 9 ENGLAND

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street Chicago, U. S. A.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal,
Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

Plants for Sale

Sausage Mfg. Plant

For sale, sausage manufacturing plant, 3 wholesale meat trucks operating within a radius of 50 miles. Retail store in connection; also slaughter house, if desired. Must sell because of death. Price \$50,000. Address 1501 Niles Ave., St. Joseph, Mich.

Packing Plant for Sale or Rent

For sale or rent, modern brick 3-story packing plant, fully equipped. Formerly occupied by Meyer Packing Co., located on two railroads, B. & O. and P. R. R., large pens and pasture. Can be in full operation within a few hours. Will consider selling all equipment. H. H. BENNETT, Indiana, Pa.

Sausage Kitchen

For sale, sausage kitchen and retail store with wholesale routes established 25 years, New York City. Will consider partner with small investment. Must be first-class sausage-maker. FS-498, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Plants for Sale

Summary of Plant for Sale

Plot 75x100, brick building 50x75, frame building 25x75 two stories. Ham boiling plant, but also exceptionally well suited for bologna manufacture. Equipped with Remington refrigeration. Cooler, freezer, tracking and cages. Boiler, boiling tanks, smokehouses. Greases reclaimed. Packinghouse trucks, etc. Operated under government inspection until the plant was closed due to ill health. Located in New Jersey in close proximity to three freight yards, numerous storage warehouses, coal and ice yards. Price \$35,000 subject to \$8,000 mortgage.

FS-508

THE NATIONAL PROVISIONER
300 Madison Ave., New York City.

Miscellaneous

Packing Plant Wanted

Want to buy or rent small packing plant. Give details about equipment, price, etc. W-510, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant and Equipment

Opportunity for good sausage manufacturer. Modern equipment: 200-lb. air stuffer, No. 38 silent meat cutter, No. 166 Enterprise 700-lb. mixer, track scale, 3 sausage cages, 2 steel cooking boxes, one 100-gallon kettle, 1 lard cooler, 2 platform scales, 1 Toledo scale, 1 computing scale, 1 hanging scale, 10-ton Frick ice machine, one 1-ton Lipman automatic ice machine; 1 electric tool grinder; 52-H.P. boiler. Only modern factory in city, 30 x 100 ft.; lot 80 x 160. Owner 70 years old. FS-496, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

INDEX TO THE NATIONAL PROVISIONER ADVERTISERS



The National Provisioner is a Member Audit Bureau of Circulations and Associated Business Papers, Inc.



The executives and other personnel of the companies in this list take a heavy load off your shoulders. They are the ones who worry about and study and test—design and redesign—equipment, supplies and services necessary for the everyday operation of your business. If they didn't do these things you'd have to have men on your payroll who could, and other men who could fabricate, prepare and put into operation what these firms make available to you at a very much lower cost. Watch their advertising for the latest developments in time-and-money savers.

Adler Company, The.....	*	Hill, C. V. & Co.....	22	Salem Tool Co.....	*
Allbright-Neil Co., The..... Third Cover	*	Hormel, Geo. A., & Co.....	53	Salzman Casings Corp.....	47
Aluminum Cooking Utensil Co.....	*	Hunter Packing Co.....	53	Sayer & Co.....	*
American Can Co.....	7	Hygrade Food Products Corp.....	54	Schluderberg, Wm. T. J. Kurde Co.....	54
American Soya Products Corp.....	*			Schweisheimer & Fellerman.....	31
Ampol, Inc.....	54	Independent Casing Co.....	*	Sedberry, J. B.....	*
Anderson, V. D. Co.....	*	Industrial Chemical Sales Co., Inc.....	30	Self-Locking Carton Co.....	47
Angostura-Wuppermann Corp.....	26	Insulte Company.....	15	Shellabarger Grain Products Co.....	*
Arbogast & Bastian Co.....	46	International Harvester Co.....	21	Simonds Worden White Co.....	42
Armour and Company.....	8	International Salt Co.....	21	Smith, Brubaker & Egan.....	22
Armstrong Cork Products Co.....	*			Smith's Sons Co., John E..... Second Cover	*
		Jackle, Geo. H.....	51	Sokol & Co.....	*
Brady, McGillivray & Mulloy.....	22	Jamison Cold Storage Door Co.....	*	Solvay Sales Corp.....	30
Brand Bros., Inc.....	*	Johns-Manville Corporation.....	42	Sparks, H. L., & Co.....	39
Brecht Corporation, The.....	*	Jourdan Process Cooker Co.....	*	Specialty Manufacturers Sales Co.....	44
Brennan, P., Co.....	54			Stahl-Meyer, Inc.....	*
Burnette, C. A., Co.....	*	Kahn's Sons Co., E.....	53	Staley Sales Corp.....	*
		Kalamazoo Vegetable Parchment Co.....	39	Standard Oil Co. (Indiana).....	*
Cahn, Fred C.....	*	Kennett-Murray & Co.....	39	Standard Pressed Steel Co.....	*
Callahan, A. P. & Co.....	48	Keystone-Transfer Co.....	*	Stange, Wm. J., Co.....	47
Calvert Machine Co.....	*	Kingan & Co.....	*	Stedman's Foundry & Machine Works.....	*
Carrier Engineering Corp.....	*	Krey Packing Co.....	*	Stein, Hall Mfg. Co.....	*
Celotex Corp.....	*	Legg, A. C., Packing Co., Inc.....	*	Stevenson Cold Storage Door Co.....	*
Central Paper Co.....	*	Levi, Berth, & Co., Inc.....	*	Stokes & Dalton, Ltd.....	51
Chicopee Sales Corp.....	*	Link-Belt Co.....	*	Studebaker Corp.....	*
Christensen & McDonald.....	22	Live Stock National Bank.....	24	Sunfirst.....	*
Cincinnati Butchers' Supply Corp.....	24	Luce Mfg. Co.....	*	Superior Packing Co.....	53
Circle E Provision Co.....	53	McDonald Co., Bruce.....	*	Sutherland Paper Co.....	*
Columbus Packing Co., The.....	*	McMurray, L. H.....	39	Swift & Company..... Fourth Cover	*
Continental Can Co.....	*	Mack Trucks, Inc.....	*	Sylvania Industrial Corp.....	18
Cork Insulation Co., Inc.....	*	Manaster, Harry & Bro.....	51		
Corn Products Sales Co.....	*	May Casing Co. & Sons Co.....	44	Taylor Instrument Companies.....	*
Crane Co.....	*	Mayer, H. J., & Sons Co.....	44	Tendra Kitchens.....	*
Crescent Mfg. Co.....	*	Meier Electric & Mch. Co.....	46	Theurer-Norton Provision Co.....	*
Cudahy Packing Co., Inc.....	51	Meyer, H. H., Packing Co.....	*	Theurer-Wagon Works, Inc.....	22
		Midland Paint & Varnish Co.....	*	Transparent Package Co.....	*
Daniels Mfg. Co.....	*	Mitts & Merrill.....	*	Trenton Mills, Inc.....	42
Dexter Folder Co.....	*	Morrell & Co., John.....	*		
Diamond Crystal Salt Co.....	*	Moto Meter Gauge & Equip. Corp.....	*	Union Steel Products Company.....	*
Dold, Jacob, Packing Co.....	53	Niagara Blower Co.....	*	Unit Heater & Cooler Co.....	*
Dry-Zero Corporation.....	5	O'Lea Knitting Mills, Inc.....	*	United Cork Companies.....	*
du Pont de Nemours & Co., E. I.....	54	Omaha Packing Co.....	44	United Dressed Beef Co.....	32
Durr, C. A., Packing Co., Inc.....	*	Oppenheimer Casing Co.....	*	United Steel & Wire Co.....	44
Early & Moor, Inc.....	51	Patent Casing Co.....	*	Valatie Mills Corp.....	42
Exact Weight Scale Co.....	*	Paterson Parchment Paper Co.....	*	Vilter Mfg. Co.....	*
		Peters Machinery Co.....	24	Visking Corporation.....	*
Fairbanks, Morse & Co.....	*	Pick Hotels, Albert.....	*	Vogt, F. G., & Sons, Inc.....	51
Felin, John J., & Co., Inc.....	54	Pomona Pump Co.....	*		
Food Machinery Corp.....	24	Powers Regulator Co.....	*	West Carrollton Parchment Co.....	*
Forbes, Jas. H., Tea & Coffee Co.....	*	Pressed Steel Tank Co.....	*	Westinghouse Elec. & Mfg. Co.....	*
Ford Motor Co.....	*	Rath Packing Co., The.....	53	Weston Trucking & For. Co.....	*
French Oil Mill Machinery Co.....	32	Reo Motor Car Co.....	*	Williams Patent Crusher & Pulv. Co.....	51
Frick Company, Inc.....	*	Republic Steel Corp..... First Cover	*	Wilmington Provision Co.....	6
		Rogers, F. C., Inc.....	42	Wilson & Co.....	*
General Electric Co.....	17			Worcester Salt Co.....	*
General Motors Truck Corp.....	3			Worthington Pump & Mch. Corp.....	*
Globe Co., The.....	30			Wynantskill Mfg. Co.....	*
Goodyear Tire & Rubber Co.....	28				
Griffith Laboratories.....	28			Yale & Towne Mfg. Co.....	*
				York Ice Machinery Corp.....	22
Halsted, E. S., & Co., Inc.....	44				
Ham Boiler Corporation.....	28				
Heekin Can Co., The.....	*				

* Regular advertisers appearing at various intervals.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in this index.

BEFORE YOU BUY

Investigate What These Packers Offer

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*

NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Philadelphia



HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS and BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by
NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff W. C. Ford B. L. Wright P. G. Gray Co.
259 W. 14th St. 38 N. Delaware Av. 631 Penn. Av., N.W. 148 State St.

The COLUMBUS PACKING COMPANY

COLUMBUS, OHIO

Shippers of Straight and Mixed Cars

HAMS AND BACON

**PORK, BEEF AND
PROVISIONS**

New York Office: 410 West 14th Street

Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO., WATERLOO, IOWA

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF

BONELESS BEEF and VEAL

Carlots

Barrel Lots

Dold

NIAGARA BRAND
HAMS & BACON

SHIPPERS OF STRAIGHT AND MIXED CARS OF
BEEF - PORK - SAUSAGE - PROVISIONS
BUFFALO-OMAHA-WICHITA

BEFORE YOU BUY

Investigate What These Packers Offer

HONEY BRAND

HAMS

BACON

DRIED BEEF



HYGRADE

Pork

Beef

Veal

Lamb

Sausage
Specialties

HYGRADE FOOD PRODUCTS

CORP. 30 Church St.
New York, N. Y.

PROFIT

by Purchasing

Straight and Mixed Cars of Fresh and Cured **PORK PRODUCTS**
from

UNION STOCK YARDS

THE P. BRENNAN COMPANY

CHICAGO, ILLINOIS



NATURE AND
HUMAN SKILL
combine to give
Superb Quality
in these imported
canned Hams.

Try a Case Today

AMPOL,

380 Second Ave., New York, N. Y.

C. A. Durr Packing Co., Inc.
Utica, N. Y.

Manufacturers of



HAMS
BACON
FRANKFURTS

LARD
DAISIES
SAUSAGES

QUALITY Pork Products That SATISFY



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

**BEEF · BACON
SAUSAGE · LAMB**

ESSKAY
QUALITY

**VEAL · PORK
SHORTENING · HAM**

The WM. SCHLUDERBERG—T. J. KURDLE CO.

Main Office and Plant

BALTIMORE, MD.

New York, N.Y.
24 Stone Street

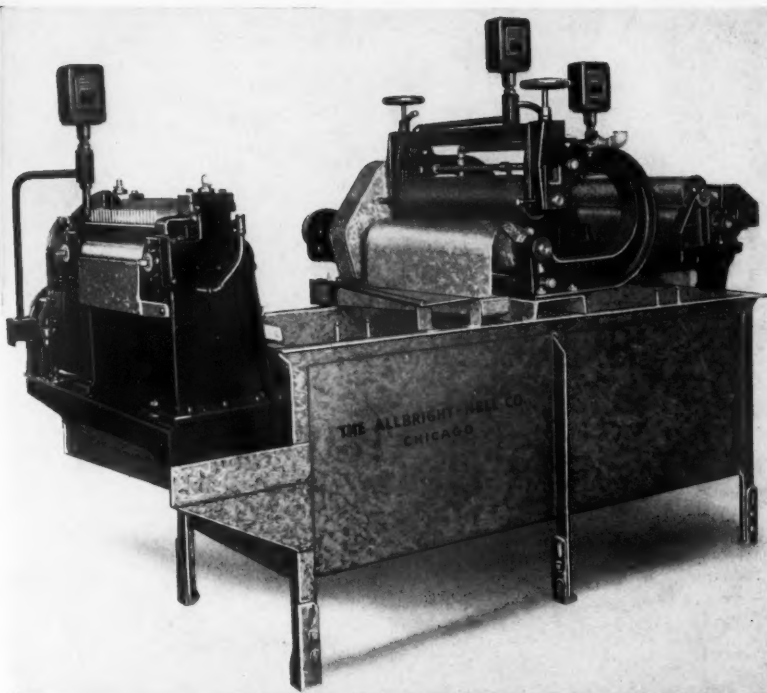
Washington, D. C.
908-14 G St., N. W.

3800 E. BALTIMORE ST.

Richmond, Va.
18th & Marshall Sts.

Roanoke, Va.
317 E. Campbell Ave.

ORIGINATED
DEVELOPED
AND DESIGNED BY



HOG CASING CLEANER UNIT

"FRESH PROCESS" CASING CLEANING EQUIPMENT DESIGNED AND DEVELOPED BY ANCO

is the accepted standard in most modern packing plants today.

The "Fresh Process" has met with such great favor in the large slaughtering plants that ANCO has since developed the "Fresh Process" Casing Cleaning Unit which is especially adapted for the smaller plants. This Unit, like the large installations, eliminates disagreeable odors and unpleasant working conditions that have heretofore been connected with casing cleaning departments.

As originators of this Casing Cleaning Unit No. 595, we offer the small packer the opportunity of installing a most modern system with a minimum expenditure. This is another example of the industry and ingenuity of ANCO Engineers who are always ready to serve both the large and small meat packers.

THE ALLBRIGHT-NELL CO.

Eastern Office
117 Liberty Street
New York, N. Y.

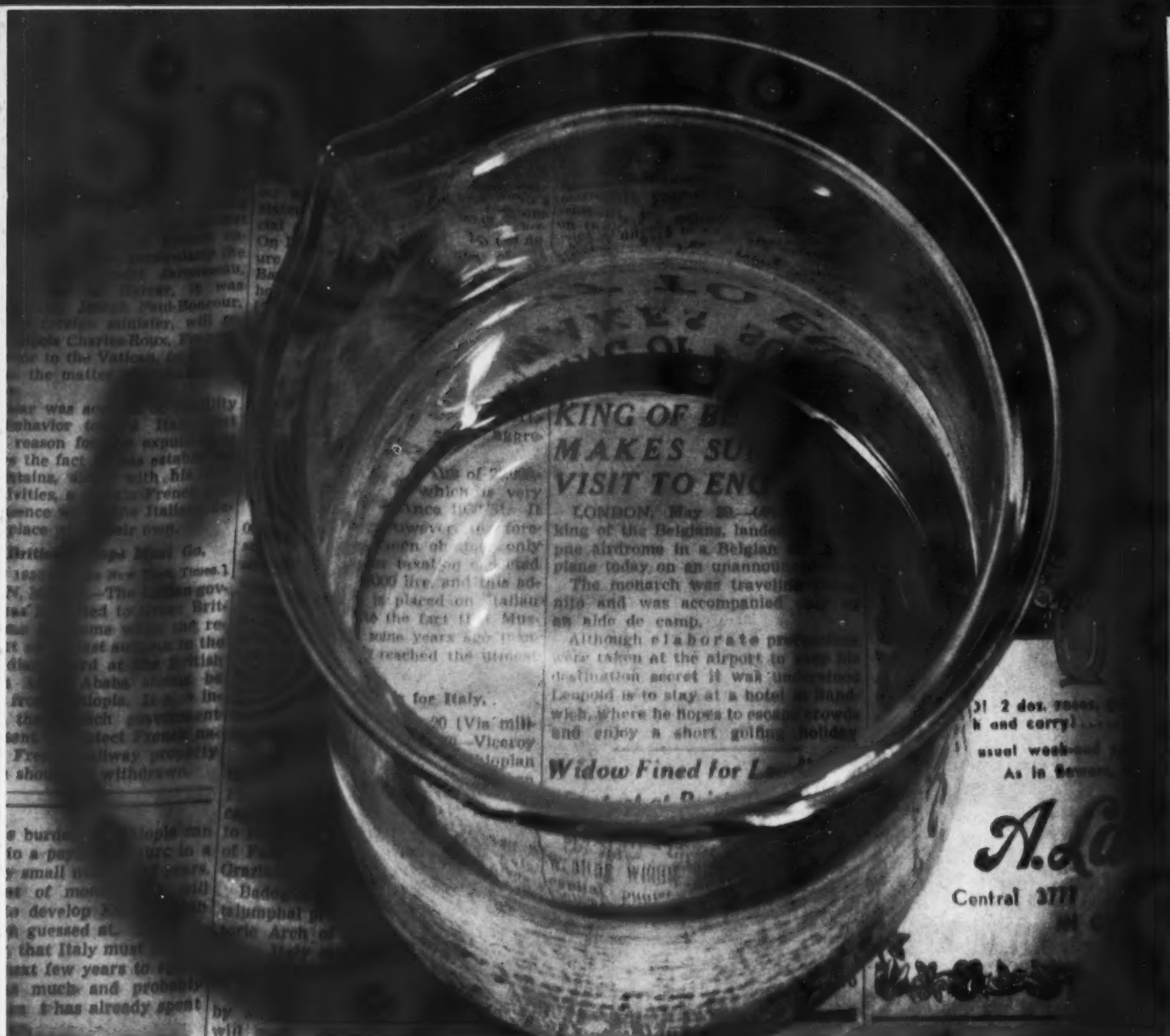
5323 S. Western Boulevard,
Chicago, Ill.

Western Office
111 Sutter St.
San Francisco, Calif.

No. 595

Adaptable to small floor space, this unique Unit, consisting of an ANCO Mucous Membrane Crusher, a Stripper, and Finisher, all mounted over a divided galvanized steel tank, is found invaluable in the small plant. It increases the yield of first-grade casings per hog. Costs are reduced. The casings are stronger and of improved color.

*Write for New Anco
Folder No. 37*



You Are Reading the News!

... Through 3½ inches of a 10-1 jelly
made with Swift's Atlas Gelatin

THE same crystal-like clarity that enables you to read ordinary newsprint through this jelly . . . shows off jellied meats to the very best advantage. Swift's Atlas Gelatin is odorless . . . tasteless, too. It has all these qualities which make it a splendid

gelatin for jellied meats because it was tested and perfected for just that one purpose.

Atlas is packed in 275-lb. barrels, 100-lb. and 50-lb. drums.

Swift & Company, Gelatin Division, Chicago

SWIFT'S *Atlas* GELATIN

vs!

sted and

-lb. and

Chicago

N